Galley® Line

Warranty, Installation, Parts and Service Manual

Modular Products For:

Foodservice, Healthcare, Scientific, and Laboratory Use

Galley® - Limited Warranty

Galley warrants to the original purchaser of every new Galley module that such module, and all parts thereof, will be free from defects in material and workmanship under normal use & service for a period stated on your order.

Galley offers 3 warranties for purchase with different "lengths of coverage". Product pricing varies depending upon the warranty selected at time of order. Each warranty includes all labor and all parts including the compressor and condensing system. The warranty that applies to an order will be shown on quotations, acknowledgements, and invoices. The available warranties are: A) 5 years: labor and parts as below. B) 1 year: labor and parts as below. C) 90 days: labor and parts as below.

During this warranty period Galley will repair or replace any defective part or portion thereof sent to Galley by the original purchaser which Galley determines was defective due to faulty material or workmanship. The original purchaser will pay labor for crating, freight and related costs incurred in the removal of the module and shipment to Galley. Galley will pay the return freight costs if the module or part thereof was defective.

The term “original purchaser” means that person, firm, assoc. or corporation for whom the equipment was originally installed.

The warranty does not apply to any material that has been subjected to shipping damage, improper voltage, improper installation, misuse, neglect, alteration, or accident, such as accidental damage to the exterior finish, and to any refrigerated unit or part thereof, which has been repaired or altered by other than Galley in any way so as in our judgement to affect its quality or efficiency. This warranty also does not cover the refrigerator drier or light bulbs. The warranty is subject to the original purchaser’s normal care and responsibility, such as cleaning the condenser coil and is in lieu of all other obligations of Galley.

Galley expressly disclaims all other warranties, whether written or oral, express or implied, including any warranty of performance, merchantability, or fitness for a particular purpose. This warranty supersedes and excludes any prior oral or written representations or warranties. Galley neither assumes, nor authorizes any other person to assume for Galley, any other liability in connection with our products.

In no event will Galley be liable for special, incidental or consequential damages, or for damages in the nature of penalties. No claims can be made against the warranty for spoilage of products on account of failure. The sole and exclusive remedies and the full liability of Galley for any breach of this warranty will be as provided in this warranty and is limited to the purchase price of the products. Purchaser’s sole remedy is the repair, replacement or refund of the purchase price on non-conforming products.

If shipment of a replacement part is requested prior to the arrival at Galley of the part claimed to be defective, the original purchaser must accept delivery of the replacement part on a C.O.D. basis, with credit being issued when the defective part has been received and inspected at our plant and proved to be within this warranty.

Performance by Galley under this warranty is contingent upon causes beyond Galley’s control. Galley shall not be liable for any default or delay in performance thereunder caused by any contingency beyond Galley’s control, including war, governmental restrictions or restraints, strikes, fire, floods, acts of nature, short or reduced supply of raw materials, or discontinuance of the parts by the original part manufacturer.

This warranty applies only within the continental United States. In Alaska, Hawaii, Puerto Rico and Canada, the warranty applies only to and is limited to the supply of replacement parts at the Buyer’s expense.

Warranty Exclusions

1. Problems due to operation at voltages other than specified on the equipment name plates.
2. Problems due to the use of cleaners not recommended in this manual.
3. Installation, labor and job check-outs are not considered warranty.
4. Replacement of items subject to normal wear such as a knobs, light bulbs, breath guards, etc.
5. Replacement of items subject to misuse.

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FOOD SHIELD INSTALLATION PROCEDURE

1. Lay out mounting brackets on the counter top where desired.
2. One of the brackets will have a clearance hole for the electrical conduit. Drill a ½" hole in the counter top where the electrical wiring will feed through.
3. Mount the four brackets to the counter top.
4. Feed flexible conduit through the ½" hole in the counter top.
5. With the four posts over the brackets and firmly touching the counter top, insert and tighten the screws through the posts into the mounting brackets.

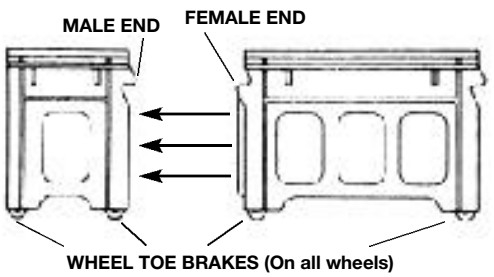
D.D.D.S. BOTTOM SUPPORT

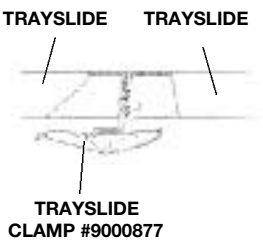
LINE UP

1. Place modules and end, allowing the male/female "Matelock" interlocking ends to face each other.
2. Push modules together to form the desired self-aligning, self-locking serving line configuration.
3. Lock the wheel toe brakes of each module as you set it in place in the serving line-up.

   To easily separate the modules, release the toe brakes, grip the push handle and pull while exerting a slight twisting action on the push handle.

   On Cafeteria Modules with Trayslide, Port-a-clamp Locking Device #9000877 should be used to attach each individual trayslide to the adjacent unit.





TRAYSLIDE

1. When trayslides are in the vertical position, they may be swung into the horizontal position by grasping the front edge and lifting out until the trayslide locks into place.
2. The trayslides of the entire serving line may be fastened together with the aid of an interlocking device that levels the trayslides, part 9000877.

PROCEDURE FOR FIELD INSTALLATION OF TRAYSLIDES

Place back edge of trayslide on top and align ends of trayslide with unit. Using a pencil, mark the top hole of the bracket. This locates the center line for mounting the brackets.

Using a square to locate the center line, center punch 4-13/16" and 7-1/8" down from the top. Using a #7 or 13/64 dia. drill land 1/4-20 tap, drill and tap the locations that are center punched. Mount the trayslide with the 1/4-20 x 1/2 truss head screws provided.

The Port-A-Clamp will fasten the front edge of the trayslide together for added rigidity.

PROCEDURE FOR FIELD INSTALLATION OF CUTTING BOARD

Proceed to find the center line for the mounting brackets by the same method as used with the trayslide.

Place bracket spacer, long end down, against the top edge of the unit. Using a square, align bracket spacer with center line and center punch. Using a #7 or 13/64 dia. drill and 1/4-20 tap, drill land tap the locations that are center punched. Mount the cutting board with the 1/4-20 x 12 truss head screws provided.

REMOVABLE INTERIOR SHELVING

1. The brackets which supports for removable interior shelving are factory installed.
2. The shelving is placed into position by inserting it through the opening on the server's side of the Galley units.
3. If repositioning of the shelving is desired, this can be easily accomplished by drilling new holes and rebolting the support to the new location.

MISCELLANEOUS

1. The **Silverware Dispenser** may be mounted to face either the front or back by removing the cap screws from the studs and reversing the unit.
2. The **End Shelf** and **Low End Shelf** may be mounted on either end of the module. Align the End shelf brackets with the push handle and push down until the top is flush with module top.
3. The Transition Section ("Mateflat" End Panel) is installed by aligning the male/female "Matelock" features and by pushing the gripper clips onto the push handle. Level the Transition Section by adjusting the bullet feet tightly to the floor.
4. The top of the **Deluxe Cashier Module** may be positioned at either end of the module. Remove the diagonal cross brace from the top and bottom, then remove the four mounting bolts for the top. Reposition the top, install the four mounting bolts, and install diagonal cross brace.

GENERAL OPERATION

Remove the side access panel that is convenient to the electrical controls as follows:

1. Grasp the bottom edge of the side access panel and slide it up.
2. Then pull the bottom of the side panel towards you and lift out.
3. Plug electrical cord into proper receptacle and then switch on the overhead canopy light.
   - Hot well module has individually controlled wells. Turn dial to "6" for normal operation.
   - Refrigerated cold module has one main temperature control.
   - Utility module does not have a control.
   - Replace the side access panel by reversing the removal procedure.

HOT WELL AND SOUP MODULES-9010, 9011, 9012 and 9030, 9054

1. Each rectangular or round hot food well is controlled by a separate infinite switch controller located on the electrical control panel.
2. It is recommended that wells be preheated for approximately 30 minutes at a setting of HI initially and adjust as needed, prior to inserting food service pan from oven or holding cabinet. Foods preheated to a minimum of 160° should be used. It is intended that the hot wells will maintain pre-heated foods during a 2 hour serving period.
3. The Hot Wells are intended to be used DRY. Water should not be used.
4. 6" Deep food service pans may be used in hot well with the use of #8750 Hot food Well Pan Adapter.
5. *Caution:* Never place food directly into warmer well. Always use an inset pan.
6. The hot well will discolor from heat. To clean the hot well, use a stainless steel cleaner or mild abrasive. Do not use steel wool. Use a plastic scouring pad. Rinse with vinegar and water solution to neutralize detergent cleaner residue.

HEAT LAMPS ON BUFFET STYLE MODULES

1. Each Heat Lamp in controlled by a separate ON-OFF Switch located underneath the end of the canopy.
2. *CAUTION-DO NOT USE OVER* 150 watt bulbs. 125 watt is recommended.

REFRIGERATED AND FREEZER MODULES-START-UP

1. Connect Module to proper power source (120V AC, 60Hz, 15 AMP 1 Phase).
2. Turn unit one.
3. With an ambient room temperature of 75°, allow 60 to 90 minutes on Refrigerated Modules and 120 to 180 minutes on Freezer and Refrigerator/Freezer dual temp modules to pull down to operating temperature before loading with food. This allows the interior to cool down to the correct storage temperature. The thermostat is preset at the factory to maintain an average interior temperature of 38°F (3.3°C).
4. On sandwich preparation modules, it is recommended that the covers be kept in the closed position when the module is not in use. All pans should be in the top at all times.

REFRIGERATOR AND FREEZER MODULES -ADJUSTMENTS

1. Refer to cleaning instructions below and remove the access control panel as outlined.
2. The temperature adjustment control is located inside the compressor housing and temperature may be adjusted by turning the adjustment knob.
3. The 9214, 9234 and 9244 Refrigerated Modules are especially designed to adjust the temperature downward for use with milk shakes.
4. If unit cannot be adjusted to desired temperature contact you nearest authorized Galley Service Agency.

REFRIGERATOR AND FREEZER MODULES- CLEANING CONDENSING UNITS

1. Unplug Module
2. Remove plastic side panel exposing compressor housing.
3. Remove the four screws on the louver panel exposing the condenser.
4. Replace louver panel, screws, and plastic.

SALAD BARS-TO DRAIN COLD WELL

To Drain Cold Well module, remove side panel. Place drain pan, or bucket on the floor beneath cold well drain. Open drain valve and drain.

CONVECTION HOT FOOD MODULES #9056 &9057

1. Preheat for approximately 20 minutes with lids on unit.
2. With a dial setting of 8 to 9, sandwich type packaged food will take approximately 1 hr. to heat to serving temperature of 140 to 165 F.
3. With a dial setting of 7 to 8, convention type A will take approximately 1 hr. and 15 minutes to heat to serving temperature from refrigerated state.
4. Partial loads will require less time.
5. During serving period, lids may be removed and stored in Utility Unit. Preheated foods will continue to be maintained at serving temperature.
6. ON-OFF Switch may be operated by reaching under side panel on lower right side. To adjust heat setting on control box, it is necessary to remove the side panel.

ADJUSTMENTS

1. With a setting of 10 on the thermostat dial, the tank ambient temperature will cycle between 210°F and 220°F after approximately 20 minutes preheat and with lids in place.
2. If unit does not perform within this range proceed to adjust, using the following steps.
3. Suspend a temperature measuring probe in the center of the unit. Measure temperature with lids closed.
4. To adjust, pull knob from thermostat stem.
5. Locate center screw in stem. A clockwise turn decreases and a counterclockwise turn increases temperature.
6. A quarter turn of the center screw in either direction will equal approximately 15° to 20° Fahrenheit.
7. Recheck temperature after unit has stabilized by operating module, and after thermostat pilot light has cycled three times.

CLEANING PLASTIC

CAUTION: *Always turn power OFF and disconnect electrical cord from power source before performing ANY cleaning or maintenance.*

PLEXIGLAS–should be washed with a mild soap and luke warm water solution using a soft cloth or sponge. Apply liberally and blot dry. Grease and oil can be removed with hexane or naphtha (plexiglas only) followed by washing. A period waxing with a good grade of hard automobile paste wax (not cleaner-wax) will help maintain a beautiful luster. **DO NOT USE–** window cleaning sprays, scouring compounds, or solvents such as: acetone, gasoline, benzene, carbon tetrachloride, lacquer thinner. etc.

ABS–should be washed with a mild solution (5% or less) of detergent and warm water. The solution should be rinsed off with water and wiped dry.

NEVER– scrape the plastic to remove dirt.

CLEANING STAINLESS STEEL SURFACES

Clean with soap and water solution. Rinse and wipe off dry. Rub with the grain or polish lines. A stainless steel cleaner may be used after cleaning with soap and water. A high luster can be obtained by applying baby oil or lemon oil.

GENERAL INSTRUCTIONS

1. Read manual before attempting to make any repairs.
2. Replacement Parts are on Pages 8 through 10.
3. Disconnect unit from electrical outlet before servicing.
4. Wiring Schematics are shown on Pages 11 through 15
5. Electrical Data is on the Name Plate.
6. Include Model Number and Serial Number on In-Warranty Report.
7. Parts replaced require authorization to return.

GENERAL PARTS REMOVAL

1. **Side Panel** is removed by raising panel up 3/4" to 1" and then pulling out at the bottom.
2. **Side Skirt** is removed.by feeling along the bottom edge of the plastic side skirt, to locate the truss head screws that hold on the plastic side skirt to the side skirt bracket. First remove these truss head crews and then remove the plastic side skirt.
3. **Bottom Panel** on Heated Units--remove screws and take off panel.
4. **Hot Food Well** — after removing Side Panel, Side Skirt and Bottom Panel, remove two hangers by loosening and removing two bolts, nuts and lock washers from each.

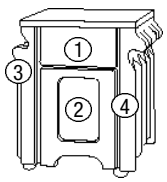
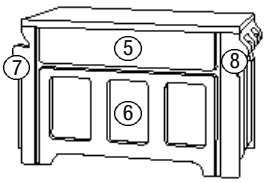
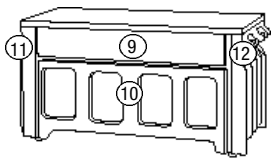
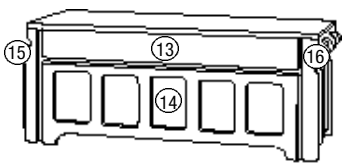
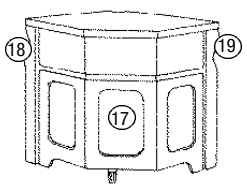
Service on the Hot Well itself, such as replacing an element, may be accomplished by removing the bottom cover of the hot well which is held in place by four screws.

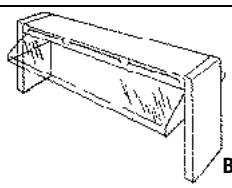
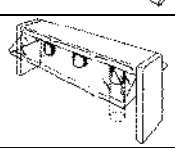
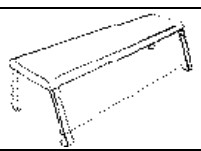
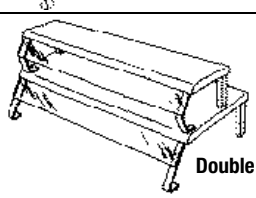
5. **Food Shields and Over Counter Displays**.

a. Unplug the unit.
b. Disconnect the wiring in the main control box and free the conduit from its fitting.
c. Unscrew the four mounting screws in the legs.
d. Lift the unit vertically pulling the flexible conduit through the top

9. Condensing Unit

a. Remove all access covers.
b. Remove bolts holding condensing unit to the housing.
c. Disconnect the refrigerant lines
d. Pull condensing unit through the front opening.

MODULE PARTS	Description
	① Side Skirt ② Access Panel ③ Female End Panel Ass. ④ Male End Panel Ass. Flat Ends
	⑤ Side Skirt ⑥ Access Panel ⑦ Female End Panel Ass. ⑧ Male End Panel Ass. Flat Ends
	⑨ Side Skirt ⑩ Access Panel ⑪ Female End Panel ⑫ Male End Panel Flat Ends
	⑬ Side Skirt ⑭ Access Panel ⑮ Female End Panel Ass. ⑯ Male End Panel Ass. Flat Ends
	⑰ Side Panel ⑱ Female End Panel Ass. ⑲ Male End Panel Ass. Flat Ends

CANOPY PARTS	Description
 Buffet - Lighted	Pewter Tan Shelf Dove White Shelf Black Pearl Shelf Stainless Shelf Breath Guard,Clear Portable Breath Guard Entree Breath Guard
 Buffet - Heated	Pewter Tan Shelf Dove White Shelf Black Pearl Shelf Stainless Shelf Breath Guard,Clear
 Food Protector	Pewter Tan Shelf Dove White Shelf Black Pearl Shelf Stainless Shelf Breath Guard,Clear
 Double Deck Display	Pewter Tan Shelf 9" Pewter Tan Shelf 15" Dove White Shelf 9" Dove White Shelf 15" Black Pearl Shelf 9" Black Pearl Shelf 15" Breath Guard,Clear

HEATED MODULES-Model 9010 and 9030 to 9054

1. Hot Food Wells

A. Trouble Shooting

1. DISCONNECT UNIT FROM POWER SUPPLY.
2. Remove plastic side panel on control box side.
3. Identify faulty hot food well element by performing a resistance test on the heating elements. This can be accomplished by setting all infinite switch controls to the "Off" setting and turning all switches Off. Attach the leads of an Ohm meter (accurate in the 5-200 ohm range) to the supply cord plug. Measurements should be made between the current carrying prongs of the plug. Turn the infinite switch controls on one-at-a-time, reading the resistance for each control individually. The resistance reading obtained should be as follows: 120V, 500W-29 ohms; 208V, 500W-86 ohms, 240V, 500W-115 ohms; NOTE; 3-Phase units will require relocation of the ohm meter leads so that accurate measurements from phase to phase can be obtained.
   NOTE: Remember to test only one element at a time, as measuring multiple elements can cause errors of measurements.
   If resistance readings are not within 5-10% or if element does not show continuity, proceed to the trouble shooting section for "Defective Infinite Switch Control."
   If Infinite switch control process is OK, proceed to "Replacement of Element" Section.

B.Replacement of Heating Element

1. DISCONNECT UNIT FROM POWER SUPPLY.
2. Remove plastic side skirt from unit.
3. Remove bottom cover from unit.
4. Remove hot well support angles (Four Bolts).
5. Remove bottom cover of food well.
6. Remove insulation.
7. Remove 3 screws holding heat sink to food well pan.
8. Examine and test element in hot food well to verify that it is defective and replace if found to be defective.
9. Remove terminal screws and replace element. NOTE: If terminals are badly oxidized or show sign of having arced, replace terminals with nickel plated steel-type ring-tongue terminals only; **tin-plated copper terminals will not be suitable for the high heat environment.**
10. To assemble, reverse the preceding procedure.

2. Infinite Switch Control

A. Trouble Shooting

1. Follow steps 1 through 3 under hot food well above.
2. Remove electrical Control Box Cover.
3. If heating element resistance is found to be correct, determine proper continuity of control by first setting it to "Hi" position and checking for continuity from terminal L1 to H1, L2 to H2 and from L1 to P. Set Control to the "Off" position and check for no continuity between each set of terminals.
4. If proper continuity is observed, control may not be defective and other causes of the malfunction should be investigated. However, if control lis found to be defective, proceed to "Replacement of Infinite Switch Control."

B. Replacement of Infinite Switch Control

1. Remove control knob by pulling knob from shaft.
2. Unscrew lug nut that is located under knob and remove control from panel.
3. Disconnect terminals by carefully pulling them off, taking care not to damage the terminals. Damage to the terminals may prevent positive connections to the new control.
4. Install new control by reversing the preceding procedure. Be sure to orient the new control properly so that the "Off" position will be the same as for the original control.
5. Check continuity of control prior to final assembly of sheet metal parts to determine if defect has been corrected.

FREEZER TEMPERATURE ADJUSTMENT

1. Remove plastic side panel on operator's side (Lift up-Swing bottom out-Lower to remove)
2. Remove machine compartment access cover on operator's side (4 screws).
3. Locate temperature control in upper right corner of compartment.
4. Check differential setting to be sure that it is set 5°F.
5. Check temperature setting control to be sure that it is set at approximately minus 100°F. If unit is running too warm, adjust control to a lower temperature If unit is running too cold, adjust control to a higher temperature.
6. Temperature measurements in the freezer should be made by sensing the air temperature approximately 2 inches above the bottom of the compartment in the center with the plastic cover for the compartment in place.

REFRIGERATOR TEMPERATURE ADJUSTMENT

1. Remove plastic side panel and machine compartment access cover as shown for freezer adjustment.
2. Locate pressure regulating valve (large T-shaped assembly in machine compartment pipe).
3. The refrigerator cavity is controlled by a coil at a pressure of approximately 34 to 36 PSI. This pressure reading relates to an evaporator coil temperature of 320° to 35°F which will result in a cabinet air temperature of 380° to 42°F. Adjustment of this regulating valve should not be necessary, as it is pre-set when the unit manufactured. However, if the temperature of both cavities does not seem to balance properly, it may be due to the fact that the regulating valve needs to be re-adjusted. Adjustment should be made by a qualified refrigeration service technician only.
4. A low set pressure gauge should be attached to the Schrader valve on the regulating valve and the adjustment screw cover should be removed from the end of the regulating valve. Some foam insulation may need to be removed from the end of the regulating valve in order to gain access to the screw type cover. A 1/4" hex key wrench should be used to make the adjustment. Turning the wrench clockwise will increase the pressure setting turning counter-clockwise will decrease the pressure setting. Adjustments should be made approximately 1/8 turn steps allowing sufficient time for the system to re-balance before another adjustment is made. A nominal pressure setting of 34 lbs. on the R-12 scale on the low gauge is desired. It should be noted that the regulating valve setting is not dependent on the temperature control setting for the compressor. This temperature control setting of minus 100°F controls the cut off temperature for the compressor and maintains the minus 100°F temperature level in the freezer compartment

HOT FOOD WELL MODULES

GENERAL:
To insure proper operation, this equipment must be plugged into a receptacle that can supply the full voltage as stated on the serial number label. Other appliances on the same line must not cause a voltage fluctuation exceeding 10% of what is on the name plate. Such voltage fluctuation voids the warranty.

Trouble	Possible cause	Remedy
Unit does not operate	Insufficient electrical power to unit	Check power source
	Defective Plug or Cord	Check and replace if necessary
	Original plug removed and replaced by plug configuration (See page 26 & 27 for NEMA numbers).	Replace with proper plug
	Faulty Connection in control Box	Check wiring diagram for specific model number
	Power switch defective	Replace
Lamp does not light	Burned out lamp	Replace
	Lamp contact not fully in sockets	Rotate lamp until contacts are fully in socket. If socket is damaged, replace entire fixture.
	Lamp switch in canopy defective	Check wiring and replace if necessary.
	Harness pylon connector not fully assembled or contact is loose.	Check and re-connect or replace as necessary.
Food Wells do not heat properly	Supply wiring controls in control box defective	Check wiring and terminals. See wiring diagram for specific unit
	User is not preheating sufficiently before placing Food Service Pans in unit which should be 160° to 175° when placed in unit	Instruct user on proper operation. At setting of High on Infinite Control Unit should stabilize at 375° at bottom of well after approx. 45 minutes.
	User is putting water in bottom of heat well	Instruct user-Unit is intended to be used dry. Water in well limits top temperature.
	Direct blast of air conditioner	Relocate unit or shield from air conditioning
	Knob incorrectly mounted on control	Replace or re-align if necessary
	Infinite switch control defective	Check and replace if necessary. See “Infinite Switch Control” above.
	Control box or hot well wiring defective	Check and replace if necessary. See “Hot Food Well” section above.
	Heating element or element terminals defective	Check according to “Defective Hot Food Well” section above.

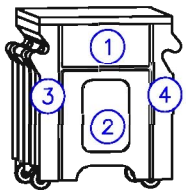
REFRIGERATED AND FREEZER MODULES

Trouble	Possible cause	Remedy
Unit does not operate or does not cool properly	Compressor needs cleaning.	See Page 4
	Temperature control not functioning properly	Adjust or replace as necessary
	Refrigeration leaks	Repair and re-charge

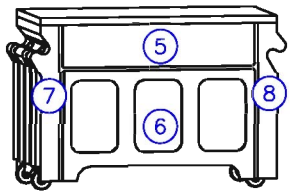
Galley Line

Cafeteria Counters, Serving Lines, Buffet Lines, Speed Lines, & Mobile Food Carts

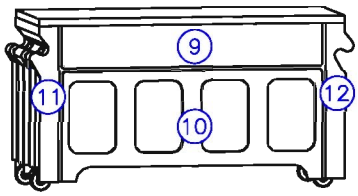
Module Parts



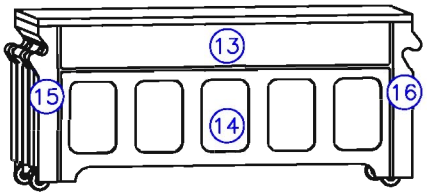
	Pewter Tan	Dove White	Black Pearl
Side Skirt (1)	7000703	7003496	7003374
Access Panel (2)	7000702	7003495	7003373
Female End Panel Assembly (3)	9000422	9000424	9000426
Male End Panel Assembly (4)	9000421	9000423	9000425
Flat End Panel	7001446	7003419	7003368



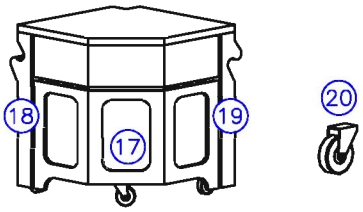
	Pewter Tan	Dove White	Black Pearl
Side Skirt (5)	7000705	7003498	7003378
Access Panel (6)	7000704	7003497	7003377
Female End Panel Assembly (7)	9000422	9000424	9000426
Male End Panel Assembly (8)	9000421	9000423	9000425
Flat End Panel	7001446	7003419	7003368



	Pewter Tan	Dove White	Black Pearl
Side Skirt (9)	7000707	7003517	7003376
Access Panel (10)	7000706	7003518	7003375
Female End Panel Assembly (11)	9000422	9000424	9000426
Male End Panel Assembly (12)	9000421	9000423	9000425
Flat End Panel	7001446	7003419	7003368

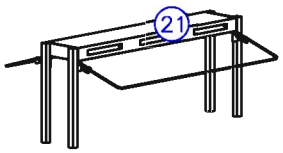


	Pewter Tan	Dove White	Black Pearl
Side Skirt (13)	7000709	7003520	7003380
Access Panel (14)	7000708	7003519	7003379
Female End Panel Assembly (15)	9000422	9000424	9000426
Male End Panel Assembly (16)	9000421	9000423	9000425
Flat End Panel	7001446	7003419	7003368



	Pewter Tan	Dove White	Black Pearl
Side Panel (17)	7000710	7003494	7003408
Female End Panel Assembly (18)	9000422	9000424	9000426
Male End Panel Assembly (19)	9000421	9000423	9000425
Flat End Panel	7001446	7003419	7003368
Swivel Caster (20)	2707009	2707009	2707009

Canopy Parts



	50" Model #	64.5" Model #	79" Model #
Pewter Tan Canopy Shelf (21)	7000711	7000712	7000713
Dove White Canopy Shelf (21)	7003485	7003486	7003487
Stainless Steel Canopy Shelf (21)	7005060	7005062	7005061

Replacement Parts

Replacement Light & Heat Fixtures

	28" Model #	34.75" Model #	50" Model #	64.5" Model #	79" Model #
Fluorescent Fixture w/ Bulb	8993	8993D	8993A	8993B	8993C
Stainless Steel Round Heat/Flood Lamp Fixture	4090272	4090272	4090272	4090272	4090272
Infrared Warming Fixture	8992	8992	8992A	8992B	8992C

Replacement Sockets & Ballasts

Plastic Socket for Fluorescent Bulb	4040132
Porcelain Socket for Heat/Flood Lamp Fixture	4090163
Fluorescent Fixture Ballast	4060077
Fluorescent Fixture Ballast Starter	4060078

Replacement Bulbs

Fluorescent Bulbs	4040129	4040130	4040131	4040129 & 4040130	4040131
# Required	1 Required	1 Required	1 Required	1 of Each Required	2 Required
Heat Lamp Bulbs - Infrared 125 Watts Maximum	4040133	4040133	4040133	4040133	4040133
# Required	1 Required	2 Required	3 Required	4 Required	5 Required
Flood Lamp Bulbs-40 Watt	4040134	4040134	4040134	4040134	4040134
# Required	1 Required	2 Required	3 Required	4 Required	5 Required
Incandescent Bulbs-40 Watt	4040128				

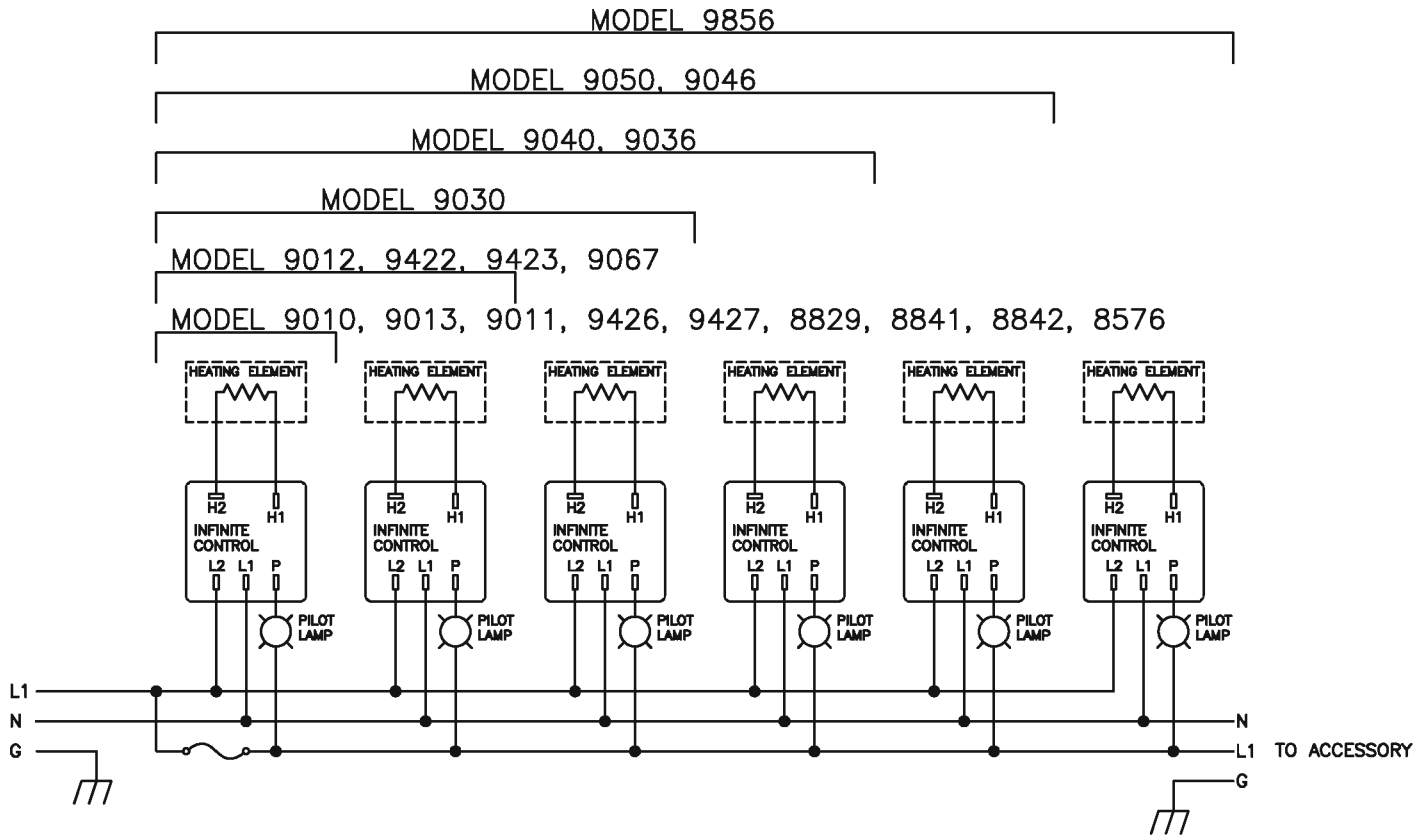
Replacement Safety Glass For Previously Produced Breath Shields

Safety Glass & Stainless Steel Trim

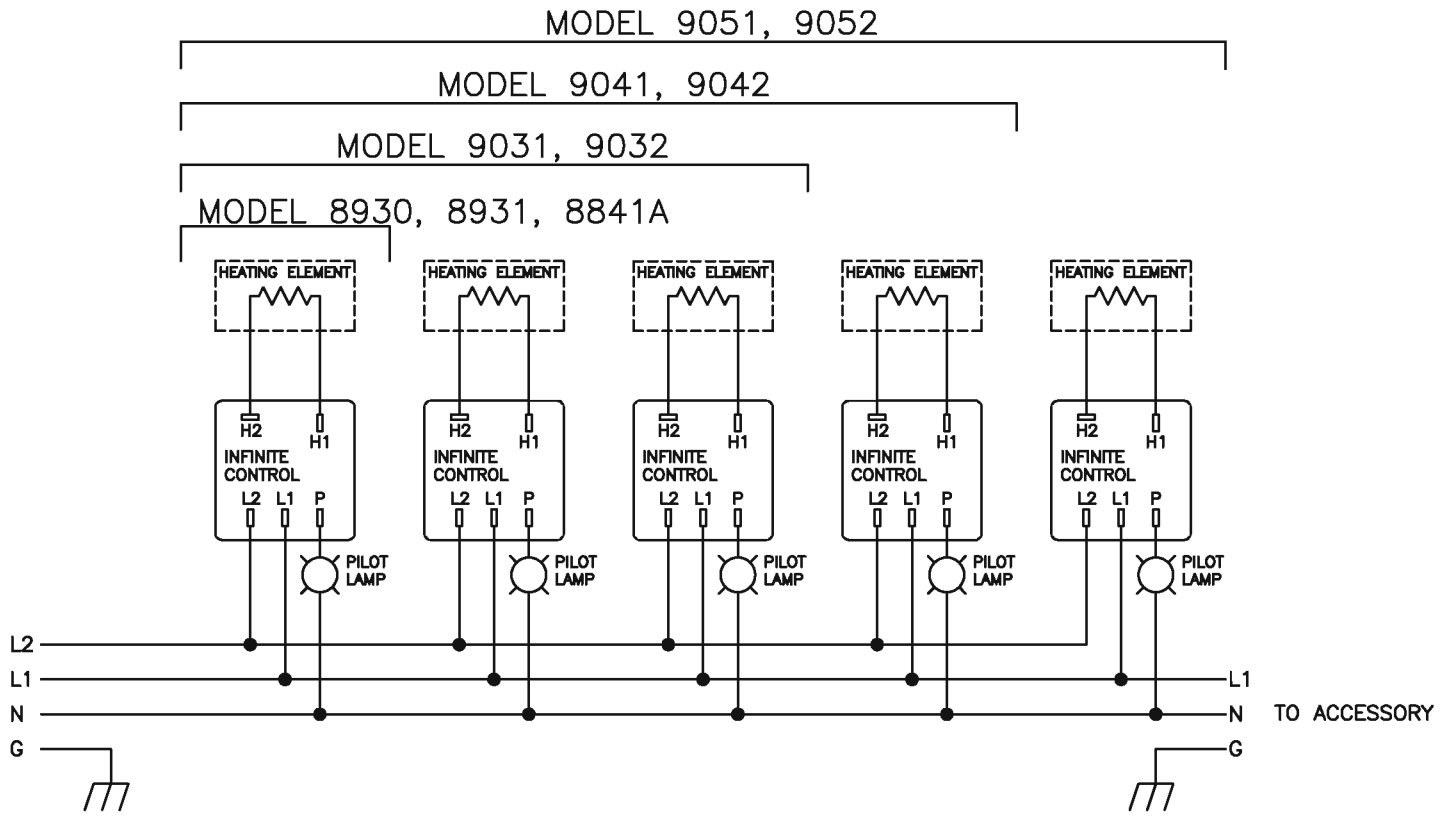
Food Protector & Buffet Canopy	4072001	4072002	4072003	4072004	4072005
Buffet Canopy	2503004A		2503004	2503005	2503008
Double & Single Deck Display	4072006	4072007	4072008	4072009	4072010

Entrée Module 9010	
Infrared Warmer in Canopy	4040111
Breath Guard	7000736
Cutting Board	8766
1/9th Size Stainless Steel Pan	2503006
Heater Switch	4090002
Fluted Torque Knob on Pylon	2502034
Cross Knob Assembly (inside)	9000513
Lamp Holder (socket) in Canopy	4090163
Hot Well Assembly 120V	9000500
Entrée Canopy Assembly	9000524
Hot Well Heating Element 120V	4040060
Breath Guard Knob	2502049
Infinite Control 120V	4030033
Pilot Light	4040015
Lamp Toggle Switch	4090279
Knob for Infinite Control	2502035
Hot Wells - 4" Deep Used on 9010, 9030 thru 9054	
Hot Well Assembly 120V	9000500
Hot Well Assembly 208V	9000501
Hot Well Assembly 240V	9000502
Infinite Control 120V	4030033
Infinite Control 208/240V	4030022
On/Off Knob for Infinite Control	2502035
Heating Element 120V	4040060
Heating Element 208V	4040061
Heating Element 240V	4040062
Pilot Light	4040015
Porcelain Bushing	4070288
Condensing Units	
1/5 HP used on 9214 and 9215	4060014
1/4 HP used on all except 9214, 9215, 9245, & 9249	4060012
1/3 HP used on 9245 and 9249	4060081
Temperature Control Valve	
For refrigerators	4030016
For freezers	4030041
Evaporator Regulating Valve	
For dual temp 9249	2605014
Toggle Switches	
For Lighted Buffet Canopies & Food Protectors	4090260
For Heated Buffet Canopies & Food Protectors	4090279
For 9010 Infrared heater	4090002
For Chest refrigerator & freezers	4090004
Tray Slide Bracket Parts	
Acorn Nut S/S	2131001
Lockwasher Zinc	2222005
Flat Washer S/S	2211010
Shoulder Bolt	2021029
Tray Slide Clamp	9000877
Refrigerator & Freezer Lids	
Small Lids (22 1/2" X 21")	9002372
Large Lid (22 1/2" X 28 1/4")	9002373
Casters	2707009

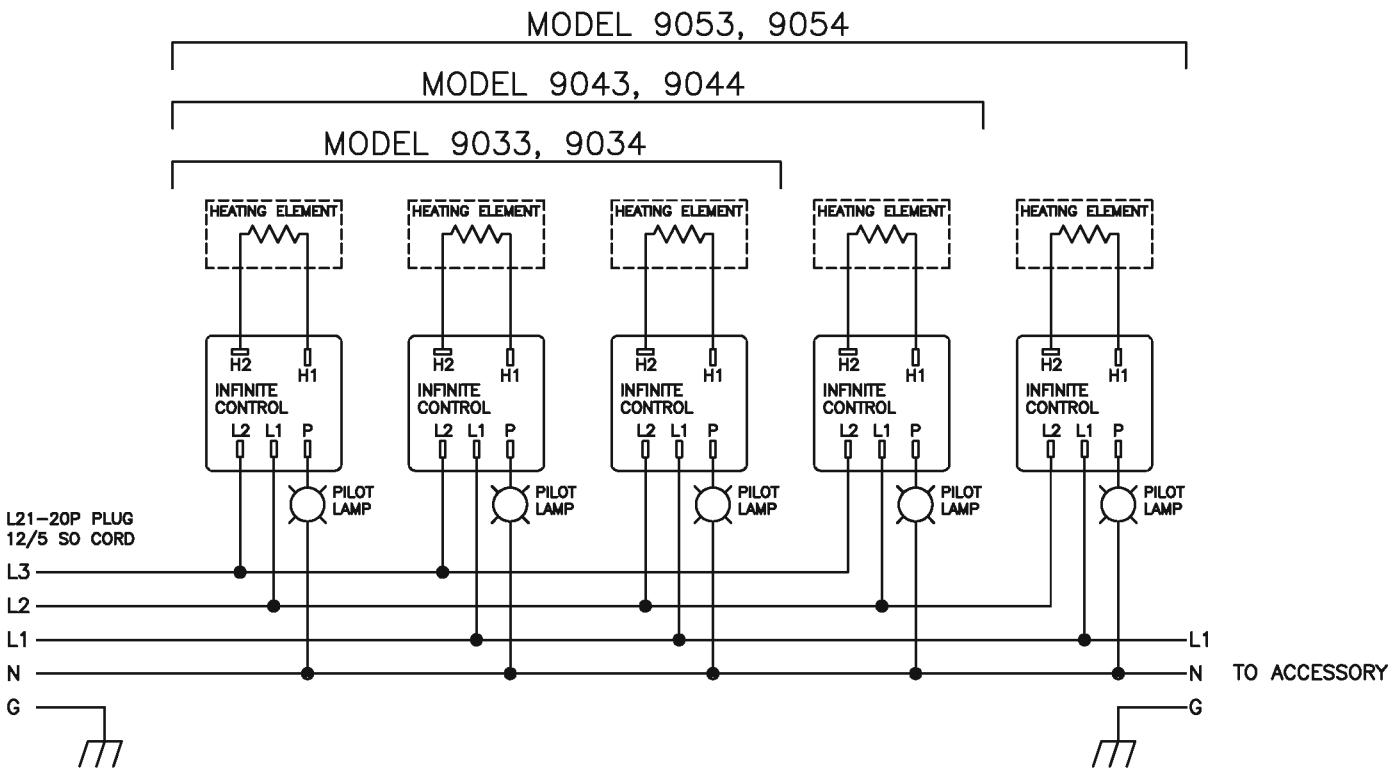
HOT FOOD MODULES -- 120 Volt, 1 Phase



HOT FOOD MODULES -- 208/240 Volt, 1 Phase

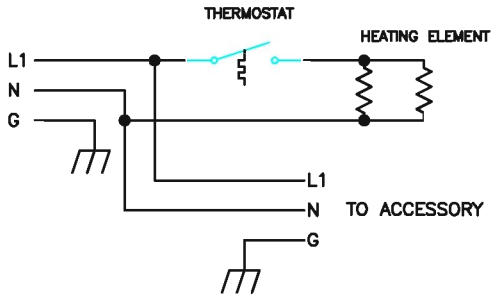


HOT FOOD MODULES -- 208/240 Volt, 3 Phase



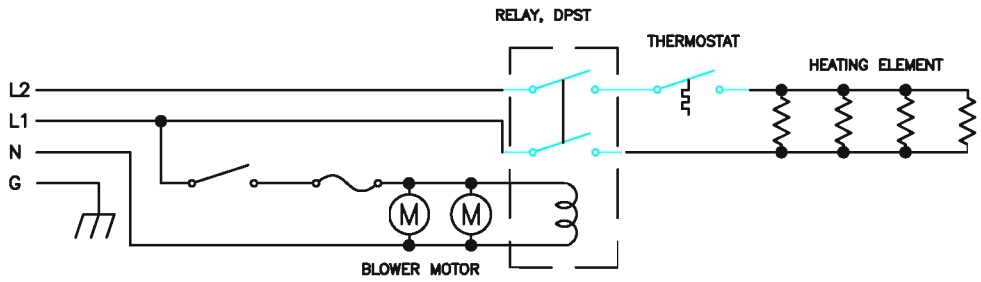
PIZZA WARMING HOT TOP MODULES -- 120 Volt, 1 Phase

MODEL 9415, 9435, 9445, 9455



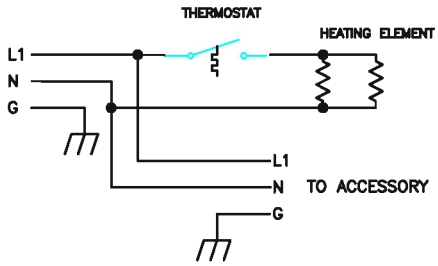
CONVECTION HOT CHEST MODULES -- 120/208 & 120/240 Volt, 1 Phase

MODEL 9056, 9057

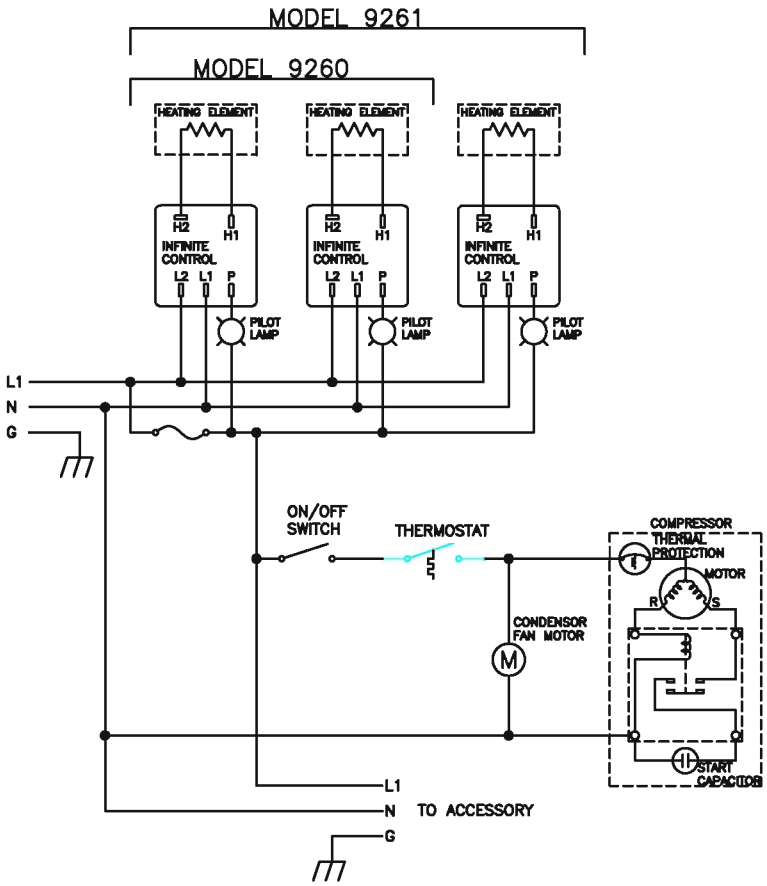


HEATED STORAGE CABINET MODULES & BASES -- 120 Volt, 1 Phase

MODEL 9035, 9045, 9055, 8522, 8523, 8524

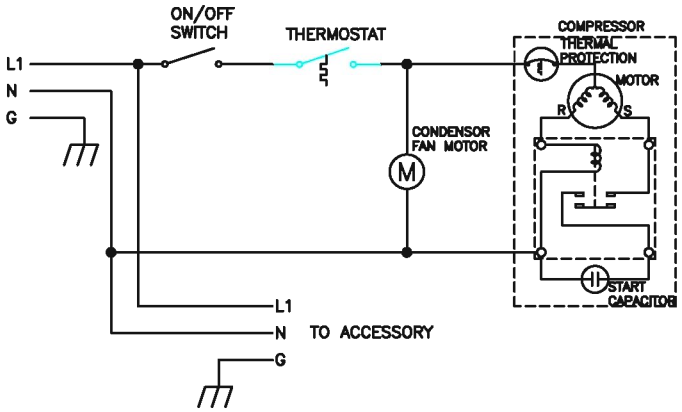


DUAL TEMPERATURE HOT & COLD FOOD MODULES -- 120 Volts, 1 Phase

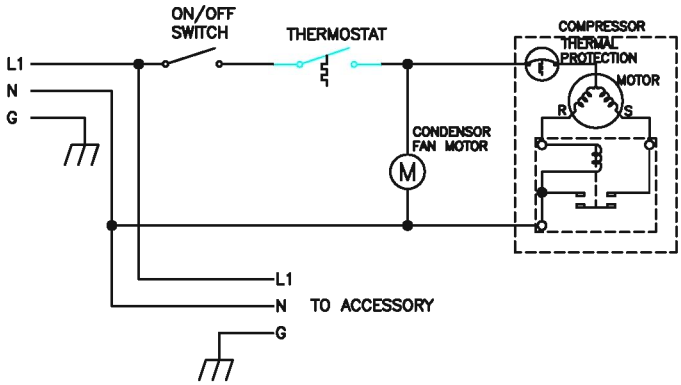


SALAD BARS, COLD PANS, COLD CHESTS, & FROST TOP MODULES -- 120 Volt, 1 Phase

MODEL 9630, 9640, 9650, 9230, 9231, 9240, 9241, 9250, 9251, 9257, 9258, 9259, 9234, 9244, 8441, 8442, 8821, 8822, 8823, 8824, 8987, 8988, 8989, 8990, 8991, 8885, 8911, 8886, 8887, 8888

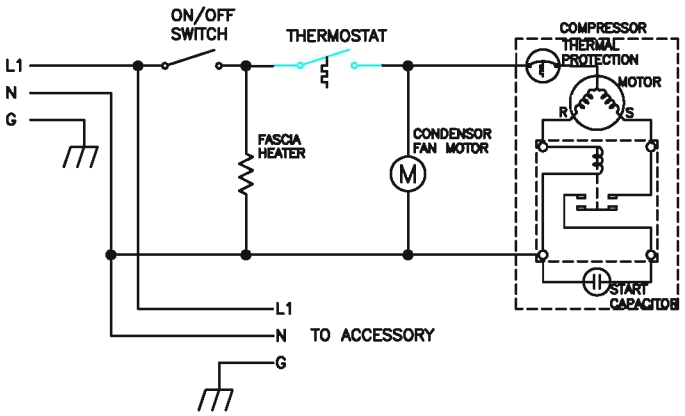


MODEL 9214, 8440

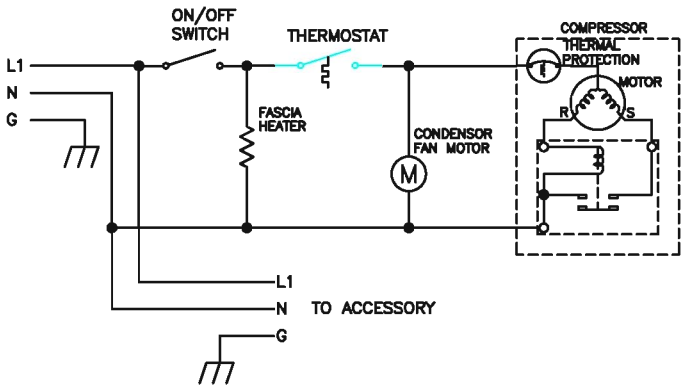


FREEZER AND ICE CREAM CHEST MODULES -- 120 Volt, 1 Phase

MODEL 9235, 9245, 8451, 8452

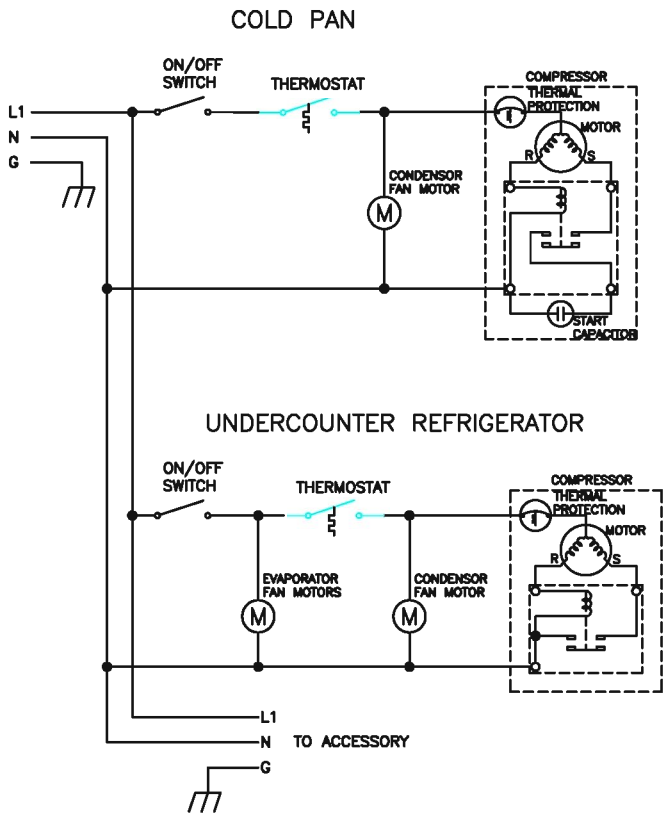


MODEL 9215, 8450



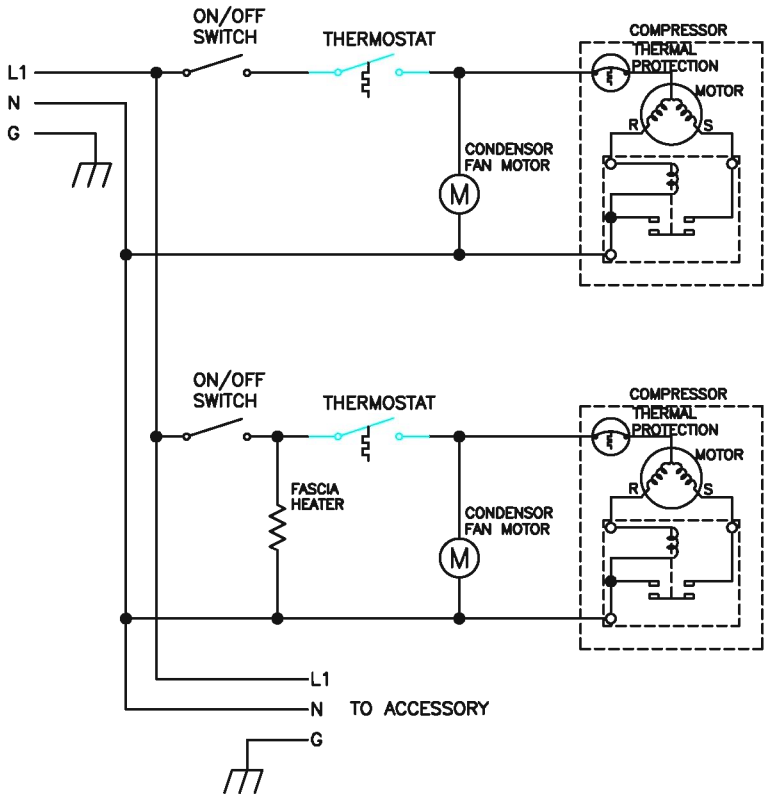
REFRIGERATED SALAD BAR WITH UNDER COUNTER REFRIGERATOR -- 120 Volt, 1 Phase

MODEL 9642, 9652



DUAL TEMPERATURE REFRIGERATOR & FREEZER CHEST -- 120 Volt, 1 Phase

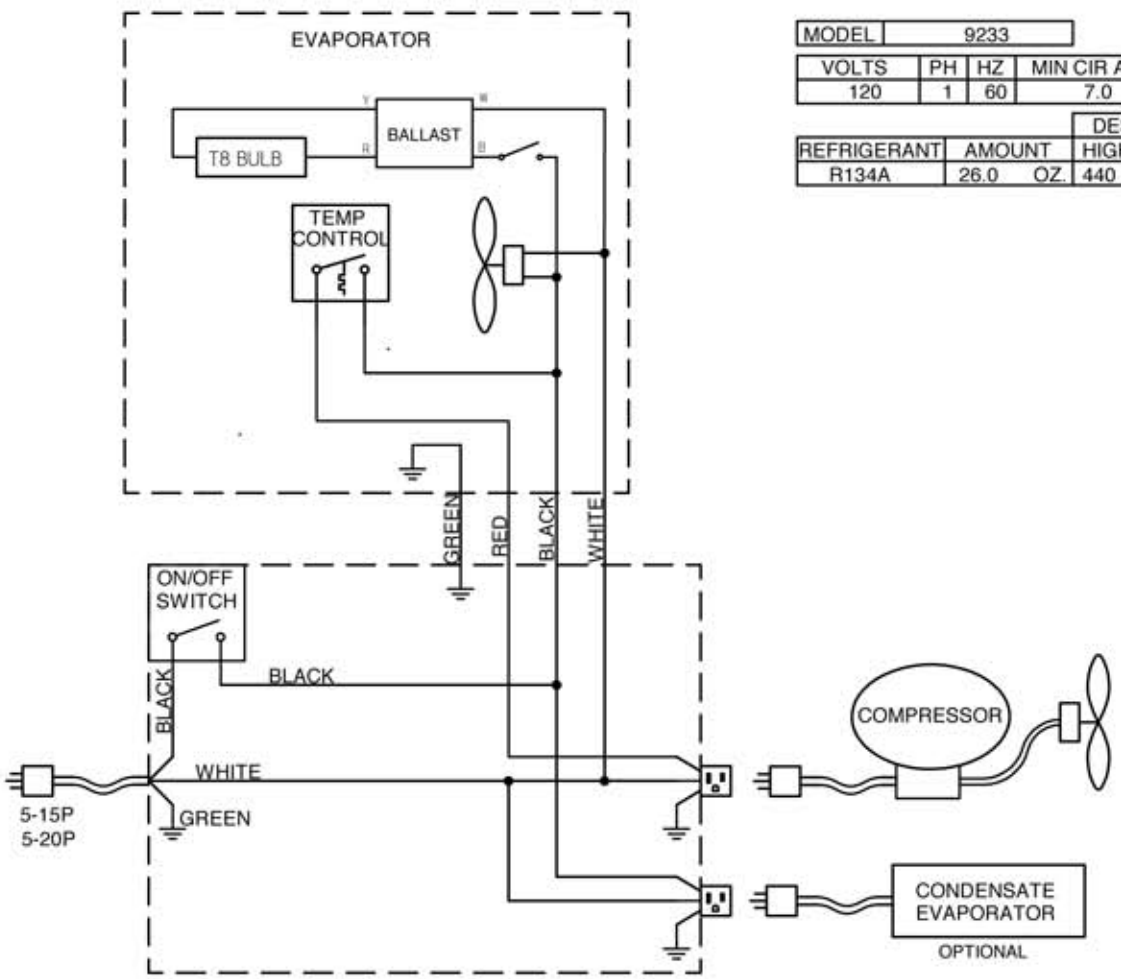
MODEL 9249

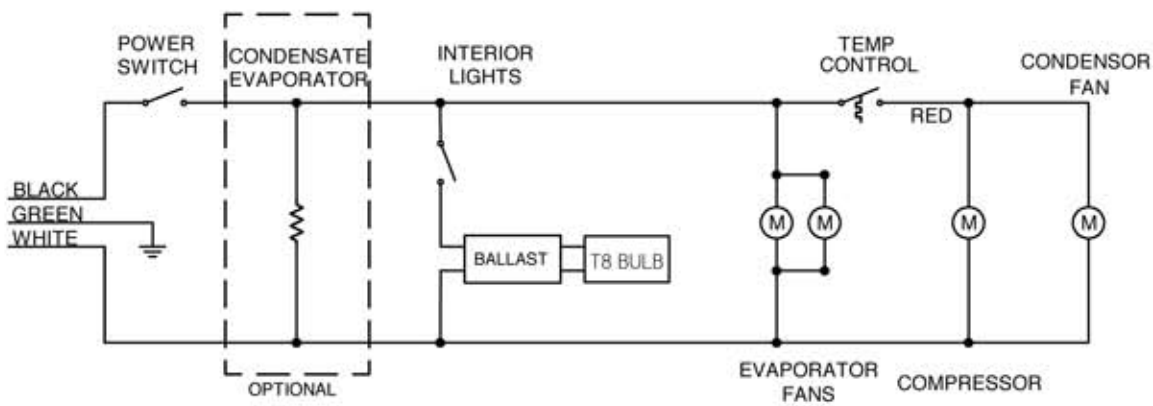


PASS THRU /SEE THRU REACH-IN REFRIGERATORS -- 120 Volt, 1Phase

MODEL	9233			
VOLTS	PH	HZ	MIN CIR AMPS	MAX FUSE
120	1	60	7.0	15

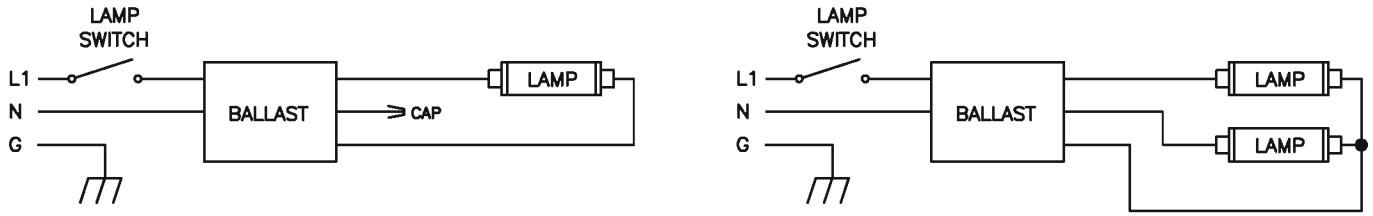
		DESIGN PRESSURE	
REFRIGERANT	AMOUNT	HIGH SIDE	LOW SIDE
R134A	26.0 OZ.	440 PSIG	162 PSIG



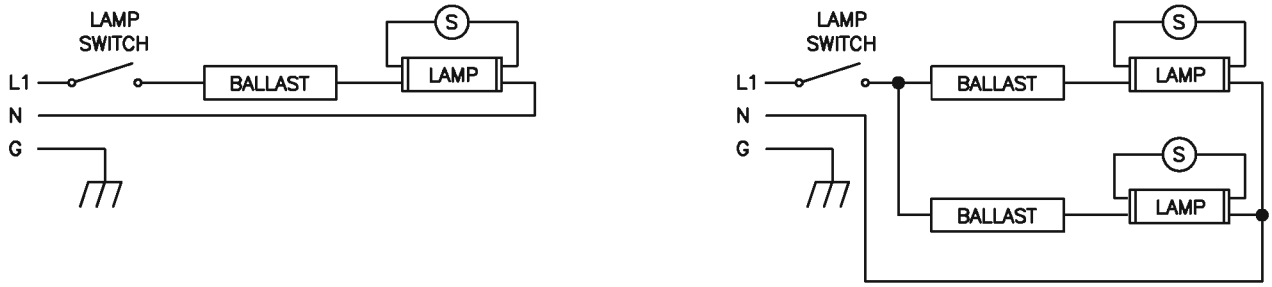


ACCESSORIES

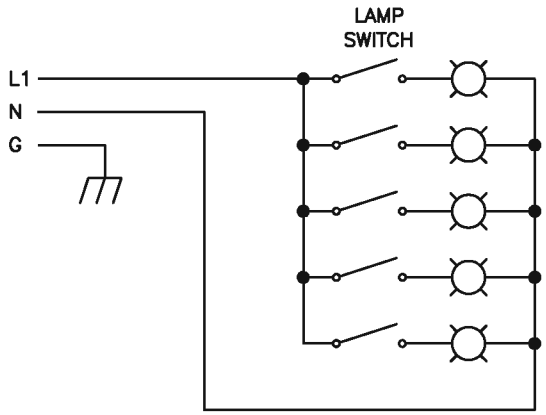
TYPICAL FLUORESCENT LIGHTING WITH ELECTRONIC BALLAST



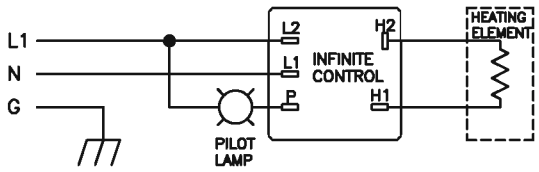
TYPICAL FLUORESCENT LIGHTING WITH MAGNETIC BALLAST



TYPICAL HEAT LAMP/FLOOD LAMP LIGHTING



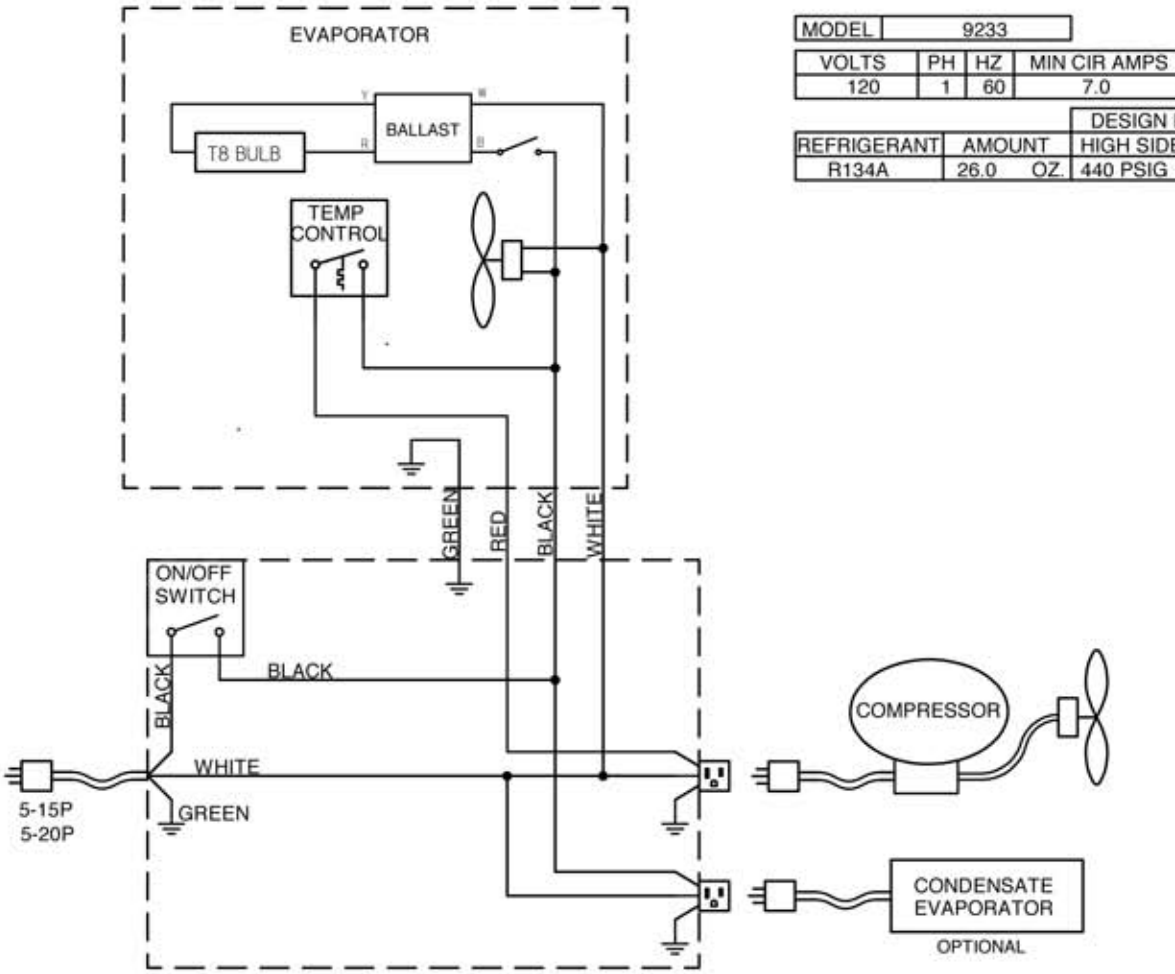
TYPICAL HEAT STRIP FOOD WARMER

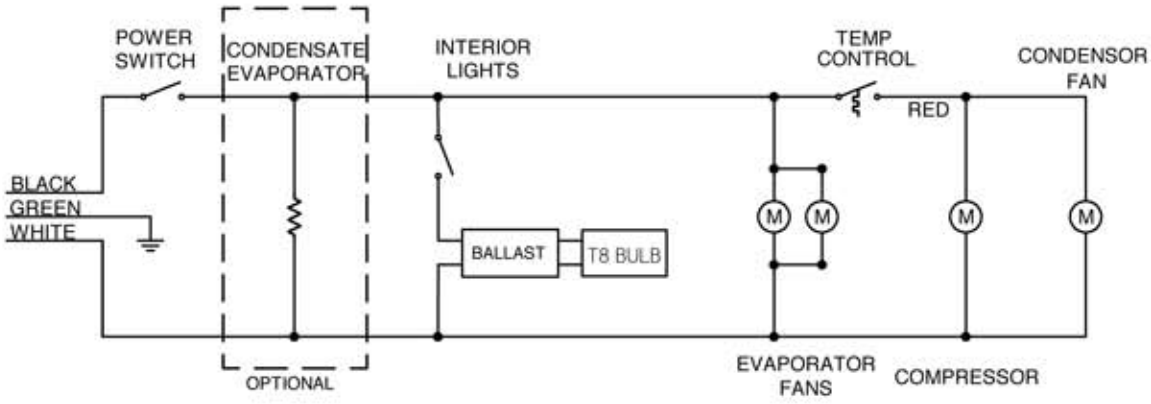


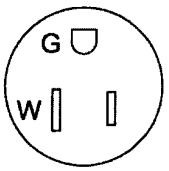
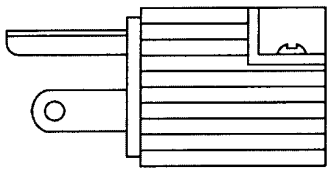
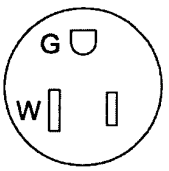
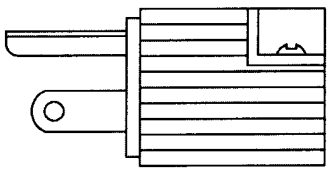
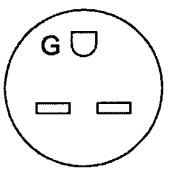
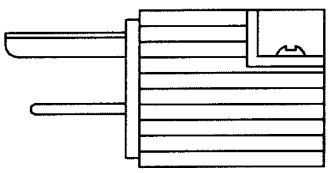
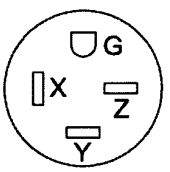
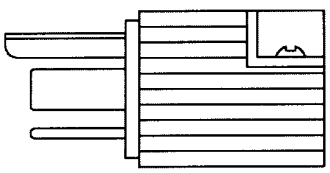
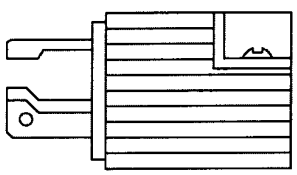
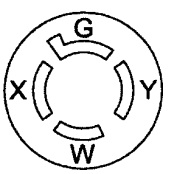
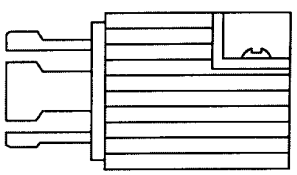
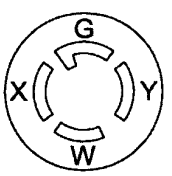
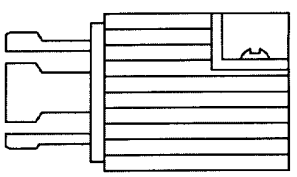
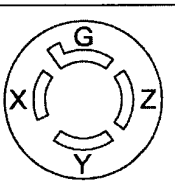
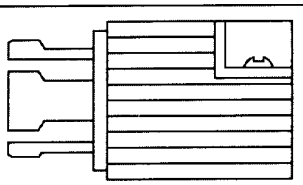
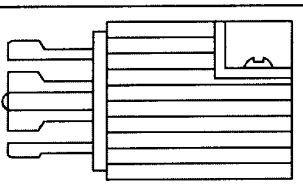
PASS THRU /SEE THRU REACH-IN REFRIGERATORS -- 120 Volt, 1Phase

MODEL	9233			
VOLTS	PH	HZ	MIN CIR AMPS	MAX FUSE
120	1	60	7.0	15

		DESIGN PRESSURE	
REFRIGERANT	AMOUNT	HIGH SIDE	LOW SIDE
R134A	26.0 OZ.	440 PSIG	162 PSIG





PLUG TYPE	SPECIFICATION	END VIEW	SIDE VIEW
5-15P	2 Pole 3 Wire Grounding 125 Volt 15 Amp		
5-50P	2 Pole 3 Wire Grounding 125 Volt 50 Amp		
6-15P	2 Pole 3 Wire Grounding 250 Volt 15 Amp		
15-50P	3 Pole 4 Wire Grounding 250 Volt 50 Amp		
L5-30P	2 Pole 3 Wire Grounding 125 Volt 30 Amp		
L14-20P	3 Pole 4 Wire Grounding 125/250 Volt 20 Amp		
L14-30P	3 Pole 4 Wire Grounding 125/250 Volt 30 Amp		
L15-20P	3 Pole 4 Wire Grounding 250 Volt 20 Amp		
L21-20P	4 Pole 5 Wire Grounding 208Y/125 Volt 20 Amp		

SERVICE AGENCY NAME	ADDRESS	CITY	STATE	ZIP	PHONE	FAX
Refrig & Food Equipment	1901 West Tudor Road	Anchorage	AK	99517	907-248-2525	907-243-6709
Polar Refrigeration	6446 Homer Drive	Anchorage	AK	99518	907-349-3500	907-344-7053
J & J Services	341 East 56th avenue	Anchorage	AK	99518	907-562-7838	907-562-7985
Johnsons Parts & Service	4901 1st Avenue North	Birmingham	AL	35222	205-591-3503	205-591-1039
Jones-McLeod Appliance Service, Inc.	854 Lakeside Drive	Mobile	AL	36693	334-666-7278	334-661-0223
Bromley Parts & Service	PO BOX 539	Little Rock	AR	72203-0539	501-374-0281	501-374-8352
Daves Refrig	7118 North 7th	Phoenix	AZ	85020	480-947-4632	602-944-8906
Authorized Commercial Service	4832 South 35th Street	Phoenix	AZ	85040-2852	602-234-2443	602-232-5862
GCS Service, Inc	5052 South 40th Street	Phoenix	AZ	85040	800-510-3497	602-470-4511
Authorized Commercial Service	1121 West Grant Road Suite 410	Tucson	AZ	85705	520-629-0040	520-629-0622
Shared Purchasing Service	1001 Marina Village Parkway	Alameda	CA	94501	510-337-3049	510-337-3030
Ramco Refrigeration	1210 N. Jefferson Suite Q	Anaheim	CA	92807	714-632-5322	714-632-5114
Amstar Commercial Service Inc	15024 Staff Court	Gardena	CA	90248	310-719-1194	310-719-1494
Industrial Electric Service	5662 Engineer Dr	Huntington Beach	CA	92646	714-379-7100	714-379-7109
W Myers Company-Manitowoc	15581 Computer Lane	Huntington Beach	CA	92649	714-901-1441	714-901-1348
Barker's Food Mach. Serv.	5367 Second Street	Irwindale	CA	97106	800-258-6999	626-337-4541
Commercial Electric Appliance	8110 Commercial Street	La Mesa	CA	91942-2926	619-463-9225	619-463-0429
GCS Service, Inc.	946 East 12th Street	Los Angeles	CA	90021	213-749-7785	213-749-7788
Golden State Appliance Service	15014 Staff Court	Los Angeles	CA	90248	310-515-0123	310-538-4919
GCS Service, Inc	1100 E. Pico Blvd	Los Angeles	CA	90021	800-327-1433	213-683-2099
Commercial Appliance Service	1020 East 8th Street	Oakland	CA	94606	510-835-1180	510-835-0454
Market Equipment & Repair	7300 Quimby Street	Paramount	CA	90723-2014	562-529-5494	562-529-5310
Commercial Appliance	165 Commerce Circle #B	Sacramento	CA	95815	916-567-0203	916-567-0266
GCS Service, Inc	9030 Kenamar Drive, Ste 313	San Diego	CA	92121	800-422-7278	858-549-2323
Commercial & Marine Products C	4849 Ronson Ct. Ste 212	San Diego	CA	92111-1805	858-560-2800	858-560-2801
Golden Bay Commercial Service	774 Tehama Street	San Francisco	CA	94103	415-626-3315	415-626-9593
P & D Appliance Service	333 7th Street	San Francisco	CA	94103	415-861-1414	415-861-8061
Golden Bay Commercial Service, Inc.	782 Park Avenue, #3	San Jose	CA	95126	408-292-3636	408-292-1138
GCS Service, Inc	650 South Grand Avenue, Ste 111	Santa Ana	CA	92705	800-540-0719	714-542-4787
Appliance Repair Specialists	964 Parker Court	Santa Clara	CA	95050	408-969-0876	408-969-0878
CASCO	3009 #C Coffey Lane	Santa Rosa	CA	95403	707-544-5200	707-544-7329
GCS Service, Inc.	360 Littlefield Road	South San Francisc	CA	94080	650-871-6693	650-871-4019
P & D Appliance Service Center	100 South Linden Avenue	South San Francisco	CA	94080-6409	800-424-1414	650-635-1918
Gas & Electrical	325 S. Cardinal Avenue	Stockton	CA	95215	209-948-9559	209-948-9560
GCS Service, Inc.	3075 E Thousand Oaks Blvd Bldg 100 S	Westlake Village	CA	91362	805-371-6858	805-495-4999
Refrigeration Engineers	5745 Industrial Place	Colorado Springs	CO	80916	719-574-8550	719-574-8599
GCS Service, Inc	10525 East 40th Avenue, # 206	Denver	CO	80239	800-972-5314	303-371-4754
Hawkins Commercial Appliance Service	3830 S. Windemere	Englewood	CO	80110	303-781-5548	303-761-8861
GCS Service, Inc.	83 Wooster Hieghts Rd	Danbury	CT	06810	203-792-4599	203-790-2949
GCS Service, Inc.	302 Murphy Road	Hartford	CT	06114	800-423-1562	860-527-6355
Sullo Service & Restaurant Equ	255 Locust St	Hartford	CT	06114	860-522-8007	860-724-7011
Commercial Appliance Repair	102 Liberty Street	Newington	CT	06111-3453	860-232-5555	860-665-0070
Aramark Services	20 Lawnacre Road	Windsor Locks	CT	06096-2837	860-623-1233	860-623-1120
Commercial Equipment & Design	904 E 16th St	Wilmington	DE	19802-5107	302-656-7752	302-656-7798
Elmer Schultz Service	36 Belmont Avenue	Wilmington	DE	19804	800-225-0599	302-353-3673
Mid Florida Refrigeration	270 N. Forest Lake Drive	Altamonte Springs	FL	32714	407-290-5980	407-786-3621
Commercial Appliance Service	12165 Metro Parkway, Ste # 7 & 8	Fort Myers	FL	33912	941-768-2888	941-768-0343
Ross Commercial Service	3635 Pearl Street	Jacksonville	FL	32206	904-355-2696	904-355-2698
Cline Commercial Services, Inc.	927 W. Forsyth Street	Jacksonville	FL	32204	904-356-7986	904-356-1805
Universal Equipment Service	9338 NW 13th St	Miami	FL	33172-2808	305-477-3839	305-594-3794
The Strickland Companies Inc	3741 Northeast 163rd Street 2	Miami	FL	33160-4104	800-447-7192	954-456-9935
GCS Service, Inc.	3373 NW 168th Street	Miami	FL	33056-4229	800-766-8966	305-621-6656
Nass Service Company Inc	1108 South Woods Avenue	Orlando	FL	32805-3893	407-425-2681	407-425-3463
Servco Appliance Sales & Service	106 W Oak Ridge Road	Orlando	FL	32809-4149	407-855-6370	407-855-1606
GCS Service, Inc.	4305 Vineland Road. Ste G-12	Orlando	FL	32811	800-338-7322	407-423-8425
Reliance Service Company	8225 Sedgefield Company	Pensacola	FL	32507	850-456-3663	850-456-7294
Authorized Appliance Svc Co	2171 N Dixie Hwy	Pompano Beach	FL	33060-4995	321-269-5720	321-383-9514
Servicemaster	201 E. Sample Road	Pompano Beach	FL	33064-3502	954-786-2414	954-786-5116
Bgsi	3121 Northwest 16th Terrace	Pompano Beach	FL	33064-1408	954-971-0456	954-977-7317
Commercial Appliance Service	4523 Northgate Court	Sarasota	FL	34234	941-351-3992	941-351-5860
GCS Service, Inc.	3902 Corporex Park Drive, Ste 350	Tampa	FL	33619	800-282-3008	813-621-1174
Commercial Appliance Service	8416 Laurel Fair Circle Suite 114	Tampa	FL	33610-7360	813-663-0313	813-663-0212
CAPSCO	840 Wendell Court	Atlanta	GA	30336	404-691-6666	404-691-1437
GCS Service, Inc.	3127 Presidential Dr	Atlanta	GA	30340	770-452-7322	770-452-7473
Adcox Service Co Inc	5368 North Parkway	Lake City	GA	30260-4200	404-361-8010	404-361-3907
B L Berry And Associates	821 Old Towne Court	Marietta	GA	30068-4398	770-425-4524	770-565-0072
All Phase Professional Maintenance	189 Cobb Parkway B6	Marietta	GA	30062	800-783-4787	770-427-3523
Srs Inc	2200 Norcross Parkway Suite 210	Norcross	GA	30071-3667	770-446-6177	770-446-3157
Hagins Appliance Service Center	3 West Victory Drive	Savannah	GA	31405	912-233-6346	912-234-3133
Fepsco Inc	300 Puuhale Road	Honolulu	HI	96819	808-514-4871	808-842-1560
Chet's Electric Repair	851 Mapunapuna	Honolulu	HI	96782	808-839-1841	808-839-1841
Takemoto Electric, Inc.	1623 Democrat Street	Honolulu	HI	96819	808-841-6208	800-841-7492
Burney's Commercial Service	528 Mokawa St.	Honolulu	HI	96819	808-848-1466	808-848-0545
Cone's Repair Service	1056 27th Avenue SW	Cedar Rapids	IA	52404	319-365-3325	319-365-0885
Goodwin Tucker Group	3509 Delaware Avenue Po Box 3285	Des Moines	IA	50316	515-262-9308	515-262-2936
Boise Appliance and Refrigeration	1503 Main Street	Boise	ID	83702	208-343-0103	208-343-0558
Ron's Service	703 E 44th Street	Garden City	ID	83714	208-375-4073	208-375-4402
Glacier Refrigeration	561 Main Avenue East	Twin Falls	ID	83301	208-733-5867	208-734-9285
Eichenauer Services, Inc.	405-B S. Neil Street	Champaign	IL	61820	217-359-4200	217-398-2960
A.C.E.S., Inc.	380 Balm Court	Chicago	IL	60191	630-766-4766	708-766-5383
Eichenauer Services, Inc.	130 South Oakland	Decatur	IL	62522	217-429-4229	217-429-0226
Tri-Star Mechanical Svcs Inc	1001-A Nicholas Blvd	Elk Grove Village	IL	60007	847-290-0400	847-290-0402
South Town Food Service	2468 Delta Lane	Elk Grove Village	IL	60007	847-860-5566	847-860-9022
GCS Service, Inc.	696 North Larch Avenue	Elmhurst	IL	60126	630-941-7800	630-941-6048
Lee's Oven Repair	3501 North Martens Street	Franklin Park	IL	60131	847-678-4494	847-678-9571
Major Appliance Service	4252 Joliet Avenue	Lyons	IL	60513	708-447-4100	708-447-4157
Cone's Repair Service	2408- 40th Avenue	Moline	IL	61265-7290	309-797-5323	309-797-3631
GCS Service, Inc.	1804 N Naper Blvd 426	Naperville	IL	60563	630-505-5100	630-505-5105
Eichenauer Services, Inc.	106 E McClure	Peoria	IL	61603	309-682-9390	309-682-9728
Coker Service Inc	125 W. North Avenue	Villa Park	IL	60181	630-941-7070	630-941-7099
Commercial Parts & Service Inc	1531 N. Heidbach Avenue	Evansville	IN	47711	812-422-1467	812-422-7561
Commercial Parts & Service Inc	3919 Mobile Avenue	Fort Wayne	IN	46805	219-484-5587	219-482-4344
Commercial Parts & Service Inc	5310 East 25th Street	Indianapolis	IN	46218	317-545-9655	317-545-6286
Herman & Goetz	225 South Lafayette	South Bend	IN	46601	219-282-2596	219-237-6767
Commercial Parts & Service Inc	2301 N. Bendix Drive. #800	South Bend	IN	46628-3486	219-282-2634	219-282-2635
Food Equipment Svc Corp	1328 Minnesota Ave	Kansas City	KS	66102-4308	913-621-1328	913-621-4274
Alan Appliance Service	1300 E. Central	Wichita	KS	67214	316-262-7228	316-262-7220
Universal Equipment Service	1046 Search Way PO Box 7388	Bowling Green	KY	42103	270-842-5645	270-842-5647

SERVICE AGENCY NAME	ADDRESS	CITY	STATE	ZIP	PHONE	FAX
Certified Service Center	1051 Goodwin Drive	Lexington	KY	40505	859-254-8854	859-231-7781
Commercial Parts & Service Inc	1002 Nandino Boulevard	Lexington	KY	40511-1207	859-255-0746	859-255-0748
Commercial Parts & Service Inc	4204 Brook Street	Louisville	KY	40214-1899	502-367-1788	502-367-0400
Food Service Purchasing	950 Breckenridge Ln	Louisville	KY	40207-4674	502-897-8763	502-893-4162
Chandler's Parts & Service	11656 Darryl Dr	Baton Rouge	LA	70815	225-272-6620	225-272-7168
Reliance Commercial Service	5515a Pepsi Court	Harahan	LA	70123	504-734-8864	504-733-2559
Bana Parts, Inc.	1501 Kuebel Street	New Orleans	LA	70123-6959	504-734-0076	504-734-8456
Bana Commercial Service	4028 Greenwood Road	Shreveport	LA	71109	318-631-6550	318-636-5675
Pete DiPirro Company	465 Rutherford Avenue	Boston	MA	02129	617-242-4420	617-242-0539
GCS Service, Inc.	180 Second Street	Chelsea	MA	02150	800-225-1155	617-889-1222
Ace Service Co Limited	95 Hampton Av	Needham	MA	02494-2628	781-449-4220	781-444-4789
Mre Inc	101 John Roberts Road	South Portland	MA	02149	207-772-1152	207-772-1445
GCS Service, Inc.	6400 Baltimore National Place, #494	Baltimore	MD	21228	410-792-0388	301-495-4410
The Electric Motor Repair	700 East 25th Street	Baltimore	MD	21218	800-879-4994	410-243-2509
EMR Services	428 Mill Street	Salisbury	MD	21801	301-543-8080	301-548-4038
EMR Services	2626 Pittman Drive	Silver Spring	MD	20910-1817	301-588-8080	301-588-6985
MRE, Inc.	Route 111	Biddeford	ME	04005	617-868-1930	617-868-1930
Restaurant Equipment Repari	PO BOX 1167	Lewiston	ME	04243-1167	207-783-0826	207-783-0826
Micro Herros S.A.	N. 1237 Loc. 19-A Col	Portales	Mexico	0330	525-539-2478	525-674-7032
Sage Financial	2170 Pontiack	Auburn Hills	MI	48326	248-371-3500	734-930-6138
Commercial Kitchen Service Co	704 E John Street	Bay City	MI	48706	517-893-4561	517-893-2996
Bildon Parts And Service Inc	16910 West 7 Mike Road	Detroit	MI	48235	313-272-6515	313-272-0051
E&G Appliance Service	1435 Lawndale	Detroit	MI	48209	313-842-2252	734-542-2281
GCS Service, Inc	3516 Roger B. Chaffee SE	Grand Rapids	MI	49548	800-823-4866	616-241-0541
Midwest Food Equipment Service, Inc.	3055 Dixie	Grandville	MI	49418	616-261-2000	616-261-2020
Commercial Service & Install	1224 Turner St	Lansing	MI	48906	517-487-5051	517-487-5051
GCS Service, Inc	31829 West Eight Mile Road	Livonia	MI	48152	800-772-2936	248-426-7555
Swanson Food Equip Svc Inc	117 N Main St	Nashville	MI	49073-9576	517-852-0779	517-852-1999
Town Center Inc	44485 Grand River Avenue	Novi	MI	48375	734-380-1290	734-380-1296
GCS Service, Inc.	21477 Bridge Street	Southfield	MI	48034	734-354-5500	734-354-9905
Mr Gas Inc	25204 Ryan Road	Warren	MI	48091	810-757-1116	810-757-3997
A&R Repairs Baker's Kneads Inc	5510 East 10 Mile Road	Warren	MI	48091-3899	810-758-4440	810-758-0740
General Parts	11311 Hampshire Avenue South	Bloomington	MN	53438	952-944-5800	952-996-9301
GCS Service, Inc	2020 W. Superior Street	Duluth	MN	55806	218-722-9063	218-727-5742
GCS Service, Inc	2619 60th Street NW	Rochester	MN	55901	507-288-9443	763-546-4286
GCS Service, Inc	6107 Connecticut	Kansas City	MO	64120	800-229-6477	816-920-7387
General Parts Inc	1101 East 13th Street	Kansas City	MO	64106	816-421-5400	800-279-9968
GCS Service, Inc.	2213 Front Street	Kansas City	MO	64120	816-472-6477	816-472-6134
Kaemmerlen Parts & Svc	2728 Locust Street	Saint Louis	MO	63103-1479	314-535-2222	314-535-6205
Commercial Kitchen Services	10667 Midwest Ind Blvd	Saint Louis	MO	63132	314-890-0700	314-890-0705
GCS Service, Inc.	9722 Reavis Park Drive	Saint Louis	MO	63123	800-284-4427	314-638-0135
Miller Ice Machine Company	319 Teagarden Road	Gulfport	MS	39507	228-896-1423	228-896-1448
Camp Svc. & Parts Inc	328 B Oakdale Street	Jackson	MS	39202	601-353-9700	601-354-2940
Commercial Parts & Service Inc	5755 Gallant Drive	Jackson	MS	39206	601-952-7800	601-956-1200
Appliance Equipment Repair	1114 Cedar	Missoula	MT	59806	406-549-7122	406-549-7122
Service Engineering Co.	16 Pearl Street	Asheville	NC	28801	828-252-6297	828-253-0849
Whaley Foodservice Repairs	349-J West Tremont Avenue	Charlotte	NC	28203	704-377-1811	704-377-0245
Authorized Appliance Servicenter	1020 Tuckaseegee Road	Charlotte	NC	28266	704-377-4501	704-377-4504
Natl Scale & Equipment Co Inc	1510 Mechanical Boulevard Suite 100	Garner	NC	27529	919-772-0835	919-779-0061
Whaley Foodservice Repairs	203-D Creek Ridge Road	Greensboro	NC	27406	336-333-2333	336-333-2533
Hobart Sales & Svc	2603 Greengate Dr	Greensboro	NC	27406-5244	336-378-1731	336-373-8750
Authorized Appliance Servicenter	2248 Augusta Road	Greenville	NC	29606	864-235-9616	864-235-9623
Whaley Foodservice Repairs	3206-B Gum Branch Road	Jacksonville	NC	28546	910-455-5648	910-938-2011
Whaley Foodservice Repairs	335-105 Sherwee Drive	Raleigh	NC	27603	336-779-2266	336-779-2224
Authorized Appliance Servicenter	800 North Person Street	Raleigh	NC	27604	919-834-3476	336-834-3477
Authorized Appliance Servicenter	109 Hinton Avenue, Suite 4	Wilmington	NC	28403	910-313-1250	910-313-6130
Watkins Rest Equipment Company	3505 Market Street	Wilmington	NC	28403-1395	910-762-0126	910-762-2431
Whaley Foodservice Repairs	6418-101 Amsterdam Way	Wilmington	NC	28405	910-791-1000	910-791-6020
Awh Corporation	One Salem Tower Suite 203	Winston-Salem	NC	27101	336-722-5195	336-722-5198
Authorized Appliance Servicenter	904 South Marshall Street	Winston-Salem	NC	27107	336-725-5396	336-721-1289
General Parts & Supply Co., Inc.	10 S. 18th Street	Fargo	ND	58103	701-235-4161	701-235-0539
Goodwin Tucker Group	815 North 19th	Omaha	NE	68102-4419	402-345-7400	402-346-6145
National Service Cooperative	9100 F Street	Omaha	NE	68127-1308	402-592-9710	402-596-0125
Commercial Equipment Repair	6607 Sunshine Drive	Omaha	NE	68107	402-733-5009	402-733-4776
Casco Food Equipment Srvc Inc	10 Dunklee Rd	Bow	NH	03304	603-224-2663	603-224-9173
Tuv Essem	22 Cotton Road	Nashua	NH	03063	603-882-9266	603-882-9820
Malachy Mechanical	205 Orient Street	Bayonne	NJ	07002	201-823-1415	201-823-3926
Maxwell's Services	445 Ellis St	Burlington	NJ	08016	800-378-4381	609-239-1897
GCS Service, Inc	1 Madison Street, Bldg F	East Rutherford	NJ	07073	800-399-8294	973-614-0320
Jay Hill Repairs	90 Clinton Road	Fairfield	NJ	07004	973-575-9145	973-575-5890
Public Service Company	Albarado Sqaure Mail Stop 0506	Albuquerque	NM	87158	505-241-2518	505-241-2355
R&B Service Company	2404 Morningside Ne	Albuquerque	NM	87110	505-889-4090	505-889-3845
Geoshare Sheet Metal/Food Service	1194 Winnipeg Court	Henderson	NV	89015	702-558-6147	702-558-6149
Meyers Electric Maintenance	1410 Western Avenue	Las Vegas	NV	89102-2602	702-384-2300	702-382-1866
Burney's Commercial Service	4480 Aldebaran Avenue	Las Vegas	NV	89103-4127	702-736-0006	702-798-7531
GCS Service, Inc	3585 East Patrick Lane, Ste 1000	Las Vegas	NV	89120	800-500-9060	702-450-3491
Burney's Commercial Service	1528 Linda Way	Sparks	NV	89431	775-355-9111	775-355-9128
Troutback	Leedsville Rd.	Amania	NY	12501	845-373-9681	845-373-7080
Alpro Service	1127 Willoughby Avenue	Brooklyn	NY	11237	718-386-2515	718-417-6380
Acme American Repairs Inc	99 Scott Avenue	Brooklyn	NY	11237	718-456-6544	718-366-5359
Hobart Sales & Svc	111 Dingens St	Buffalo	NY	14206-2304	716-826-8760	716-826-0092
A.I.S. Commercial Parts & Service	221 W. Manilus	E. Syracuse	NY	13057	315-463-5921	315-463-5948
A.I.S. Commercial Parts & Service	9 West Main Street	Falconer	NY	14733	716-665-6556	716-665-4227
Whitestone Refridgeration Inc	141-20 Holly Avenue	Flushing	NY	11355	718-358-3658	718-358-3529
A.I.S. Commercial Parts & Service	109 Main Street	Johnson City	NY	13790	607-797-3440	607-797-3525
All Service Kitchen Equipment Repair	10 Charles St	New Hyde Park	NY	11040	516-378-1176	516-378-1735
Blue Flame	523 W 125th	New York	NY	10027	212-662-6990	212-663-2026
Northern Parts Distributor	171 S. Catherine Street	Plattsburg	NY	12901	518-563-3200	518-563-3219
Reliable Dishwasher Rebuilders	99 Ridge Road	Rensselaer	NY	12144	518-477-7539	518-477-7530
A.I.S. Commercial Parts & Service	80 Rockwood Place	Rochester	NY	14610	716-461-2370	440-461-5545
Duffy's Restaurant Equipment Service	3138 Oneida Street	Sauquoit	NY	13456-2814	800-836-1014	315-737-7132
Action Commercial Service Inc.	45 South Fagan Avenue	Schenectady	NY	12304-4574	518-377-0911	518-377-1704
J.B. Brady, Inc.	811 N. Alvord Street	Syracuse	NY	13208	315-422-9271	315-472-5400
Hobart Sales and Service	26055 State RTE 37	Watertown	NY	13601-5203	315-782-1510	315-788-9364
GCS Service, Inc	309 Mamaroneck Avenue, Ste 333	White Plaines	NY	10605	914-949-1030	718-486-6772
ARR/CRS	1169 W Waterloo Road	Akron	OH	44314	330-753-6634	330-753-7244
Hobart Corporation	61 N Cleveland Massillon Rd	Akron	OH	44333-2420	937-228-0162	937-228-0553
Certified Service Center	4946 Paddock Road	Cincinnati	OH	45237	513-242-3139	513-242-6037

SERVICE AGENCY NAME	ADDRESS	CITY	STATE	ZIP	PHONE	FAX
Otis Refrigeration	4224 Airport Road	Cincinnati	OH	45226	513-533-5330	513-321-5419
Valley Refrigeration	627 North Wayne Avenue	Cincinnati	OH	45215	513-624-2828	513-395-7993
Watertek International Ltd	1230 Hillsmith Drive	Cincinnati	OH	45215	513-771-7400	513-771-7439
Hobart Corporation	271 Northland Blvd	Cincinnati	OH	45246	513-771-8833	513-771-5615
Commercial Parts & Service Inc	6940 Plainfield Road	Cincinnati	OH	45236	513-984-1900	513-984-2111
Certified Service Center	890 Redna Terrace	Cincinnati	OH	45215	937-882-6600	513-612-6600
Dmo Food Equipment Services	8001 Sweet Valley Dr	Cleveland	OH	44125	216-328-0600	216-328-0604
Electrical Appliance Repair Service Inc.	2021 East 32nd Street	Cleveland	OH	44115	216-431-2222	216-459-8707
International Approval Svc	8501 East Pleasant Valley Road	Cleveland	OH	44131-5575	330-725-7442	216-642-3081
Arr/Crs Inc	2830 Johnstown Road	Columbus	OH	43219	614-476-3225	614-476-1196
Stewart's Tri-State Service Co.	2324 East Third St.	Dayton	OH	45403	800-256-7600	937-256-6444
Commercial Parts & Service Inc	204 Linden Avenue	Dayton	OH	45403	800-589-5251	937-259-0753
Hobart Corporation	2548 Stanley Ave	Dayton	OH	45404	937-223-4114	937-223-1722
Layer Electric Service	603 South Ludlow Street	Dayton	OH	45402	937-224-9608	937-224-0938
Commercial Parts & Service Inc	465 Diven Lane	Gahanna	OH	43230-2708	614-418-0174	614-221-3622
Hobart Corporation	181 Industrial Pkwy	Mansfield	OH	44903	419-526-5711	419-526-3833
Thurston Engineering	125 S Main St	Mount Vernon	OH	43050-3327	740-397-9518	740-397-9502
Hobart Sales & Service Wheeling Agency	47257 National RD W	St Clairsvle	OH	43950-8712	740-695-3002	740-695-6199
Summit Commercial Services	133 South Thomas Road	Tallmadge	OH	44278-2101	330-633-1994	330-630-4900
Wichman Company	1720 Arlington Avenue	Toledo	OH	43609-3098	419-385-9121	419-385-0202
Hobart Corporation	1156 S Expressway Dr	Toledo	OH	43608-1515	440-442-2200	440-442-3356
Hobart Corporation	701 Ridge Avae	Troy	OH	45373	937-332-2747	937-332-2545
S&P Alliance Of Nw Ohio Inc	PO BOX 417	Upper Sandusky	OH	43351-0417	419-294-3808	419-294-4062
Authorized Factory Service Inc	600 Industrial Road	Youngstown	OH	44509-2919	330-792-1407	330-792-1894
Hobart Corporation	701 South Ridge Avenue	Troy	OHIO	45374	937-332-7111	937-332-2772
Hagar Restaurant Service	1229 West Main Street	Oklahoma City	OK	73106-7802	405-235-2184	405-236-5592
Krueger Incorporated	PO BOX 18715	Oklahoma City	OK	73154-0715	405-528-8883	405-528-5405
Hagar Restaurant Service	4144 S. 70th East Avenue	Tulsa	OK	74145	918-664-4665	918-664-1618
H.I. Moss	1714 East 15th Street	Tulsa	OK	74104	918-744-1305	918-743-9741
Bressie Company	922 SE Oak Street	Portland	OR	97214	503-231-7171	503-231-4122
Rons Service Incorporated	16364 Sw 72nd Avenue	Portland	OR	97224	503-624-0890	503-684-6107
Howard Refrigeration & Ac Co	1020 North Sherman Street	Allentown	PA	18103	610-434-3877	610-434-2677
Authorized Factory Service	1010 First Avenue Po Box 31	Corapolis	PA	15108	412-262-2330	412-262-2245
A.I.S. Commercial Parts & Service	1816 W 26th Street	Erie	PA	16508	814-456-3732	814-452-4843
Commercial Applicance Contract	628 Barkey Rd	Grove City	PA	16127	724-458-4300	724-458-8117
K & D Parts & Service Co	1833 N Cameron Street	Harrisburg	PA	17103	717-236-9039	717-238-4367
GCS Service, Inc	4400 Lewis Road, Ste E	Harrisburg	PA	17111	800-367-3225	717-564-9286
Authorized Factory Service Inc	Eisenhower Boulevard Industria	Johnstown	PA	15904	814-262-0400	814-262-0185
Coordinated Instalation Inc	524 Front Street	Lititz	PA	17543-1708	717-626-8985	717-627-5353
Priority Resource Services	28 Rodney Lane	Lititz	PA	17543-1140	717-627-0030	717-626-0433
Elmer Schultz Services Inc	540 North Third Street	Philadelphia	PA	19123-2935	215-627-5400	215-627-1638
American Kitchen Machines	204 Quarry Street	Philadelphia	PA	19106-1989	215-627-7760	215-627-1604
John F Brenner	5233 Oxford Ave	Philadelphia	PA	19124-1895	215-831-9595	215-831-9594
GCS Service, Inc.	817 North Third Street	Philadelphia	PA	19123-2203	800-441-9115	215-925-6208
GCS Service, Inc	210 Vista Park Drive	Pittsburgh	PA	15205	800-738-1221	412-787-5005
Electric Repair Company	502-504 North 9th Street	Reading	PA	19604	610-376-5444	610-376-1400
PM&M Services & Support	Vending St. 39-Local 202/203	Manati	PR	00674	787-854-0071	787-884-6673
GCS Service, Inc.	1002 Waterman Avenue	E. Providence	RI	02914	401-434-6803	401-438-9400
Marshall Electric Company	200 Broad Street	Providence	RI	02903-4076	401-331-1163	401-521-5560
Authorized Appliance Servicenter	1811 Taylor Street	Columbia	SC	29201	803-254-8414	803-254-5146
Whaley Foodservice Repairs	2456 S Hwy 17	Garden City	SC	29576	843-651-6800	843-651-9231
Whaley Foodservice Repairs	748 Congaree Road	Greenville	SC	29607	864-234-7011	864-235-0666
Gibson Restaurant Service	125 Russell St	Spartanburg	SC	29307-3029	864-585-4585	864-582-3280
Whaley Foodservice Repairs	PO BOX 4023	West Columbia	SC	29171-4023	803-791-5400	803-794-4630
Whaley Foodservice Svc Dept	2544 Morningside Dr	West Columbia	SC	29169-4656	803-926-5252	803-926-5260
Food Equipment Service Company	1209 S Watkins Street	Chattanooga	TN	37404	423-624-3381	423-624-3383
Commerical Service Company	PO BOX 10028	Knoxville	TN	37939	865-546-8778	865-546-8779
Camp Electric Company	647 Madison Avenue	Memphis	TN	38103-3396	800-238-7543	901-526-3379
Henry T. Smith Co.	588 S. Cooper	Memphis	TN	38104-5397	901-274-7589	901-272-3909
Commercial Parts & Service Inc.	3717 Cherry Rd	Memphis	TN	38118	901-366-4587	901-366-4588
Commercial Parts & Service Inc	748 Fesslers Lane	Nashville	TN	37210-4316	615-244-8050	615-244-8885
Commercial Appliance Service	919 8th Avenue South	Nashville	TN	37203	615-254-0906	615-254-0919
Atech, Inc.	424 Sixth Avenue South	Nashville	TN	37203-3908	615-255-2002	615-255-2698
Food Equipment Service Co.	16-18 State Street	Nashville	TN	37203-2928	615-329-4024	615-321-0839
Area Refrigeration & Air Cond	531 Veritas Street	Nashville	TN	37211	615-833-4216	615-833-5677
Diversified Ceramics Corp	1501 N Gordon	Alvin	TX	77511	281-331-8173	281-585-3814
City Kitchen Service Co.	8222 N. Lamar	Austin	TX	78753	512-719-4445	512-477-6925
Argos Food Equipment Inc	10203 Plano Rd #112	Dallas	TX	75238	214-340-2228	214-340-2363
Guardian Tower Cleaning	PO BOX 36332 2133 Butler Stre	Dallas	TX	75235	214-637-6520	214-673-1525
GCS Service, Inc	2422 Arbuckle Court	Dallas	TX	75229	800-442-5026	972-484-2531
Stove Parts Supply Company Inc	2120 Solona Street P O Box 41009	Fort Worth	TX	76117	817-831-0381	817-834-7754
Horton Sales Refrigeration	3705 Lee St	Greenville	TX	75401	903-455-1798	903-455-8803
Armstrong Repair Center	5750-A Royalton	Houston	TX	77081	713-666-7100	713-665-5542
GCS Service, Inc.	7800 Bissonnet Ste 330	Houston	TX	77074	713-771-4271	713-771-4275
W.h. Kirk Co.	1100 Cordell Street	Houston	TX	77009	713-861-2301	713-861-4625
GCS Service, Inc	8150 Westpark	Houston	TX	77063	800-868-6957	713-785-3979
Commercial Kitchen Repair	1377 North Brazos	San Antonio	TX	78207-1271	210-735-2811	210-735-7421
Skip's Restaurant Equipment	1604 Houston Hwy	Victoria	TX	77901-6229	361-578-7310	361-578-8547
Peterson's Commercial Parts & Service	1370 South 400 West	Salt Lake City	UT	84115-5160	801-487-3653	801-487-2253
Sun Electric Appliance Service	4554 E. Princess Anne Road	Norfolk	VA	23502	757-855-3052	757-857-6544
Restaurant Equipment Repair	1363 West Broad Street	Richmond	VA	23220	804-358-6617	804-358-8201
GCS Service, Inc	3735 Franklin Road, PMB 257	Roanoke	VA	24014	800-899-5949	804-672-2888
Dauber's Inc	7645 Dynatech Court	Springfield	VA	22153-2881	703-866-3600	703-866-4071
Restaurant Equipment Parts & Svc Ltd	233 1St Colonial Rd	Virginia Beach	VA	23454	757-425-5038	757-425-5955
GCS Service, Inc	5760 Northampton Blvd #106	Virginia Beach	VA	23455	800-476-4278	757-464-4106
Authorized Appliance Service	74 River St	Rutland	VT	05701	802-775-5588	802-775-9593
Restaurant Appliance Service	7219 Rosevelt Way Ne	Seattle	WA	98115-5692	206-524-8200	206-525-2890
Commercial Equipment Svc	PO BOX 88316	Seattle	WA	98138-2316	206-575-3971	206-870-0107
Ajax Electric Co., Inc.	2911 First Avenue South	Seattle	WA	98134	206-622-9948	206-622-5024
Appliance Service Center	786 Morris Av	Green Bay	WI	54304	800-236-0871	920-496-9927
Hobart Sales & Svc	3950 Commercial Ave	Madison	WI	53714	608-246-3100	608-246-3103
Appliance Service Ctr	2439 Atwood Ave	Madison	WI	53704-5698	608-246-3160	608-246-2721
General Parts of Wisconsin	6633 West National Avenue	Milwaukee	WI	53214	262-650-6666	800-279-9978
Hepex, Inc.	9036 North 51st Street	Milwaukee	WI	53223	414-354-8200	414-354-8240
General Parts Inc	W 223 N 735 Saratoga Drive	Waukesha	WI	53186	262-656-6666	262-650-6660
Appliance Service Center	6843 W. Beloit Road	West Allis	WI	53219	414-543-6460	414-543-6480
Authorized Factory Service	Rt 1, Box 288	Charleston	WV	25312	304-344-8225	304-744-6882
State Wide Service	603 Main Avenue	Nitro	WV	25143-2137	304-755-1811	304-755-4001

Warranty, Installation, Parts and Service Manual

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